

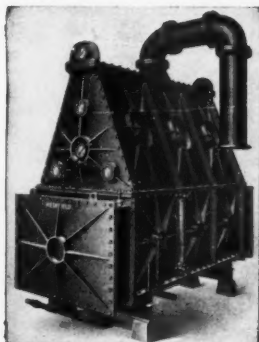
# THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

PUBLISHED EVERY SATURDAY

AUGUST 28, 1920

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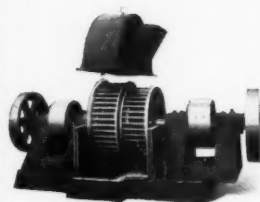


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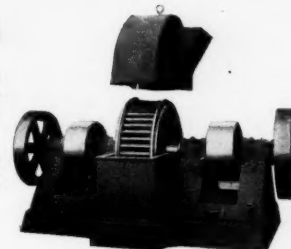
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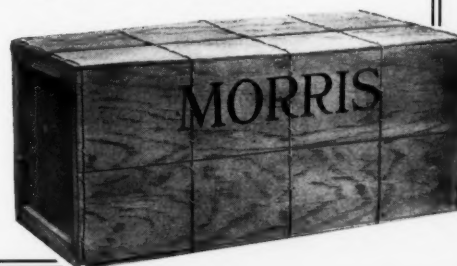


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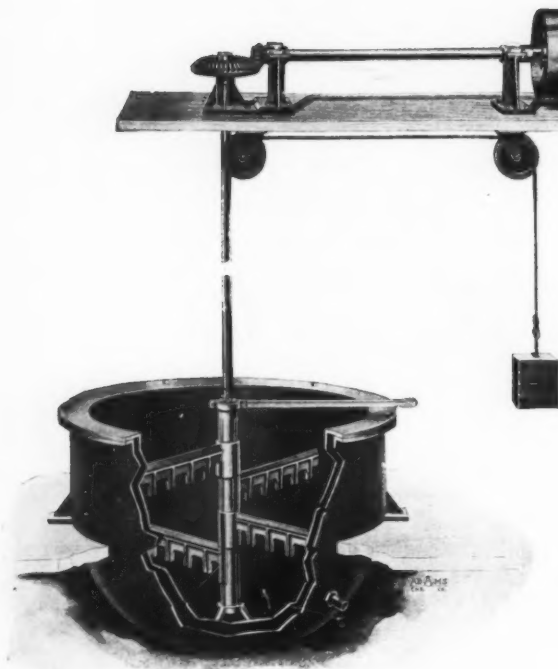
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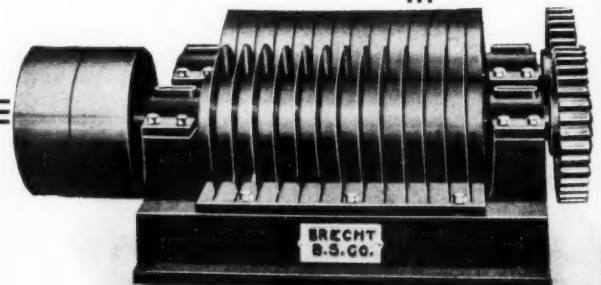
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# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

PUBLISHED EVERY SATURDAY

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Vol. 63.

Chicago and New York, August 28, 1920.

No. 9.

## VALUE OF INSTITUTE TO ALL MEAT PACKERS

### Advantages Day by Day and at Annual Convention

With the annual convention of the Institute of American Meat Packers near at hand—Atlantic City, N. J., September 13, 14 and 15—and with widespread attention being attracted through the activities of committees and the importance of the program plans, question may have arisen in the mind of someone connected with the packinghouse industry somewhere as to the kind of work done by the Institute, and its value, as well as the scope and value of the annual convention.

So far as the scope of Institute work is concerned, readers of THE NATIONAL PROVISIONER, its official organ, cannot plead ignorance. Its pages in recent weeks have been filled with information concerning the practical activities of the Institute and its dozen standing committees, every one of which is working constantly and

constructively for the benefit of every packer in the country.

This practical work will continue to be demonstrated through reports of committee and Institute action which will appear from week to week in the columns of THE NATIONAL PROVISIONER, as well as through the bulletins issued from Institute offices.

In addition, however, THE NATIONAL PROVISIONER asked the president of the Institute, Thomas E. Wilson, and the first president of the original meat packers' association, General Michael Ryan of Cincinnati, to give their views on the value of the Institute and the benefits to be derived from it. They have done so, and their statements appearing herewith should be read by every packer, large or small, in the country.

#### BY GENERAL MICHAEL RYAN.

I regard the reorganization last year of our association with its new title, the Institute of American Meat Packers, as a long stride forward. The old association was very good in its way, and accomplished much for the industry in holding the packers together for twelve years, and in creating a friendly feeling and closer relationship. I recall with a great deal of pleasure those annual reunions and the attending social features.

However, the time had come when the attacks on our industry had become so fierce and virulent from almost every quarter that something had to be done if the great business that had been built up through so many years of energy, enterprise and anxious care was to survive. We had been practically on the defensive, and our defense was such that every opportunist in politics, through the press or in legislative halls, could take a fling at us with impunity.

To remedy all this the Institute of American Meat Packers was launched, and Thomas E. Wilson, universally known for his clearness of vision, strength of purpose and executive ability, very kindly accepted the leadership. The association is now so thoroughly organized that every attack made upon it is promptly met and answered, no matter from whence it emanates. The public is now beginning to know the truth about the packers, and to see things in a new light.

The headquarters of the Institute is located in Chicago and the office staff is composed of men who have had long training and experience in provisions and livestock. A branch office is maintained in Washington for the benefit of packers, where information and legal advice upon matters pertaining to the rulings of the Bureau of Animal Industry can be obtained.

(Continued on page 35.)

#### BY THOMAS E. WILSON.

I do not know of any arguments that can be used more effectively to favor the advantages of membership in the Institute of American Meat Packers than those contained in the objects for which it was organized, as are set forth in the constitution and by-laws.

I commend the careful reading and analysis of these objects to every one engaged in the packing industry. The constitution says:

"The Institute is organized:

"(a) to secure co-operation among the meat packers of the United States in lawfully furthering and protecting the interests and general welfare of the industry;

"(b) to afford a means of co-operation with the federal and state governments in all matters of general concern to the industry;

"(c) to promote and foster domestic and foreign trade in American meat products;

"(d) to promote the mutual improvement of its members and the study of the arts and sciences connected with the meat-packing industry;

"(e) to inform and interest the American public as to the economic worth of the meat-packing industry;

"(f) to encourage co-operation with livestock producers and distributors of meat-food products."

The above objects of the Institute as announced and adopted at the convention a year ago have proved themselves as having been based upon sound principles, and have merited the thought and consideration which was given them before their adoption.

In the principles set forth in the list of objects of the Institute there has been given to every member a full opportunity for obtaining the unlimited service offered by membership in the Institute, besides permitting its members to contribute their

best thought and energy toward a solution of those problems considered of vital importance to the industry.

These opportunities, I think, have helped to establish a firm belief in the principles for which the Institute stands, and which of course are familiar to the entire industry. It has been, and I hope will continue to be, the purpose of the Institute to develop along such lines as will make it more useful to the membership, besides establishing better relations with all those elements entering into the conduct of our business.

#### No Packer Too Small to Benefit.

It is my opinion that no one engaged in the packing business, regardless of the location of his business, is too small to receive benefits from membership in the Institute, while on the other hand I feel that the Institute will never be too large to obtain benefits from such members through their affiliation.

The benefits are mutual, yet it can be easily appreciated that if there exists an advantage in favor of either, it would in all probability be in favor of the member who at all times can get the opinions of the best men in the industry when such member is confronted with any problem connected with the daily operations of his business.

The work of the Institute thus far should merit the approval of every one engaged in the packing business. Its members, especially those on the standing and special committees, have given much in work and loyal support which I think should merit the hearty approval and appreciation of all those engaged in the business.

#### Can You Afford to Stay Outside?

I think that every one engaged in meat packing should ask himself the question: "Can I afford to be without a membership in the Institute of American Meat Packers?" In arriving at a satisfactory answer he should consider what it means to him personally in the operation of his own business; what it means to the industry as a whole, to have an efficient organization making effective the commendable and helpful purposes for which the Institute was organized.

And, last but equally important, is the question: "Am I fair to the industry in remaining outside, and thereby not giving any of my time, thought and energy in furthering the best interests of the industry?"

It must be remembered that the packing industry is peculiarly susceptible to changes, due to causes over which we have no control, and when any reaction sets in, regardless as to whether it is favorable or unfavorable to our best interests, its effect is reflected on every one engaged in the business. If there is any difference at all in the final results, it would only be in the degree by which it shows itself.

All business is obliged to visualize any possible perils through which it may have to pass, and I know of no agency that would be of greater benefit to those engaged in the packing business than that of the Institute, organized as it is, and



operated upon principles set forth in its objects.

#### Progress in Meeting Problems.

In the year which is coming to a close we have been able to make considerable progress in determining some of the problems in which our industry has been interested. I am quite sure that we will continue to contribute our time and energy as we have in the past, and, perhaps, even more so, by reason of the experience gained during the year that will soon close.

The Institute of American Meat Packers should come to be recognized as a perpetual force for good through a full realization of the principles set forth in its objects.

I feel that a word of commendation should be said for those far-sighted men who were the founders of the original Meat Packers' Association, and who laid the foundation upon which the present structure was built, and who continue loyally in serving the Institute of today.

#### Value of the Convention.

The convention of the Institute of American Meat Packers is only one of the many activities of the Institute. I sometimes feel that those who are not familiar with the opportunities offered at our conventions favor the opinion that membership in the Institute entitles them only to an annual "get-together" meeting. The annual convention is something by which the members can renew old acquaintances and combine business with pleasure. It should be borne in mind that the convention is in session only three days in the year, and that the Institute through its regularly employed staff, and also standing committees, functions every day in the year.

But I will say relative to attendance at the convention what I said in connection with the membership of the Institute, and that is that no one in the business, regardless of location, is too small to obtain benefits through attendance. The time that one gives during the week and the money expended, in my opinion, will be a very small cost for the opportunity extended in the way of direct benefits that will be found useful in the daily operations of the business.

I cannot too strongly urge a full attendance at the convention, the program of which offers more to the members of the packing industry than has ever been offered before.

#### CHANGES IN MEAT INSPECTION.

Recent changes in the federal meat inspection service are reported as follows:

Meat inspection inaugurated—Wilson & Co. (Inc.) and Wilson & Co., 142 Lyman street, Springfield, Mass.; \*Higgins Packing Co. (Inc.), 36th and L streets, Omaha, Nebr.; Eau Claire Canning Co., Eau Claire, Wis.; Barton & Co., 552-554 First avenue, South, Seattle, Wash.; \*United Meat Co., Vancouver avenue and Columbia boulevard, Portland, Ore.

Meat inspection withdrawn—The Tenison Co., Dallas, Tex.; Wilson & Co. (Inc.), Sioux Falls, S. D.; Carstens Packing Co., Seattle, Wash.; Boston Sausage & Provision Co., Boston, Mass.; Western Meat Co., San Francisco, Cal.; George C. Rath & Sons, 12th and Clay streets, Dubuque, Ia.; Legg Meat Curing Co., Chicago, Ill.

Meat inspection temporarily suspended—Holcombe Provision Co. (Inc.), Newark, N. J.; Roberts Oake of Iowa (Inc.), Marshalltown, Ia.; Max Ams, 372 Greenwich street, New York, N. Y.; Valentine's Meat Juice Co., High and Goddin streets, Richmond, Va.

\*Conducts slaughtering.

#### NOW, ALL PULL TOGETHER

for the annual convention of the Institute of American Meat Packers at Atlantic City, N. J., September 13, 14 and 15. Make your reservations early.

## Packers To Discuss Foreign Trade Problems

By S. T. Nash, Chairman, Committee on Foreign Relations and Trade.

As a means of stimulating interest in the matter of foreign trade conditions, the Committee on Foreign Relations and Trade of the Institute of American Meat Packers has sent out Convention Bulletin No. 16, reading as follows:

"Probably never before has the American packer been so much concerned with commerce with foreign countries. Our relations with our foreign buyers are in such a delicate condition that they require the most careful consideration.

"The problems of the export business are so important and so interesting that a very large attendance is expected at the group luncheon of the Committee on Foreign Relations and Trade at the Atlantic City convention, Wednesday, Sept. 15. Among the more important problems which will undoubtedly come up for discussion will be the matter of foreign exchange, the decontrol of food products in the United Kingdom, and the congestion of continental ports.

"In order to make this luncheon as beneficial as possible, every member is invited to submit any problem of general interest

to be docketed for discussion, and to come to the luncheon prepared to discuss it.

"It is desired that everyone interested make use of the enclosed postal card, so that proper reservations can be made. Your prompt reply is asked."

Every exporting packer will be interested in the suggestions offered by speakers at this meeting, since some of them have but recently returned from European trips.

The export bill of lading, which has been made the subject of a new investigation by the Interstate Commerce Commission, on which hearings will begin September 30, will be discussed. This committee, working with our Traffic Committee, will have considerable to say about some of the conditions of the proposed form.

Mr. Exporter, I urge that you promptly make your reservations for these luncheons, returning the postals to me as early as possible. Bring up any of your own problems and let us utilize some of our experts who have volunteered for service in helping to iron out your difficulties.

## Traffic Questions Up at Atlantic City

By Chas. E. Herrick, Chairman, Traffic Committee.

Is there a shipping packer in the United States without his traffic problems? The condition under which our highly perishable traffic has been handled in recent months has made the job of the packer's traffic manager anything but a sinecure.

At two of the group luncheons to be given during the convention of the Institute of American Meat Packers at Atlantic City the members of the Traffic Committee will discuss their particular difficulties and will suggest for the benefit of those attending the best solution of these problems.

Short talks filled with valuable thoughts and ideas will be made by some of the country's ablest packinghouse traffic ex-

perts. This advice, which is not to be purchased at any price, may be freely partaken of by those in attendance at our luncheons.

These luncheons have been assigned as follows:

Monday, Sept. 13—Traffic matters of a domestic nature.

Wednesday, Sept. 15—Traffic matters of an export nature.

I shall not attempt to detail all of the problems to be discussed, but the following will give an idea of the program:

Freight claim collection and how best to handle.

Increased express rates vs. parcel post.

Application of the recent rate increases to our business.

Mileage allowance on private cars.

Re-icing in transit and perishable tariff No. 1.

What about new domestic and export bills of lading?

Improved train schedules and prospects of obtaining them.

Livestock shipping losses; prevention of and liability for.

The new interstate commerce act.

Exporters' problems and future prospects.

Local teaming and trucking problems.

Handling of empty cars and records thereon.

New reconsigning charges on certain freight.

Penalty demurrage recently authorized on certain freight.

Claims accruing under federal control.

Mr. Traffic Man, I urge you to arrange your reservations for these luncheons. If you do not do it your competitor will, and you will not receive the benefit of these discussions.

Mail the reservations to me at Institute headquarters, indicating any additional subject you desire brought up for discussion. Your suggestion will be held in confidence if you so indicate.

### Take the Ladies !

Some few benighted individuals do not appear to have found out that the Meat Packers' Convention at Atlantic City on September 13, 14 and 15, is to be a "ladies' day." Special attention will be paid to the entertainment of the ladies. The one big entertainment feature—the Shore Dinner and Jubilee—is to include ladies without extra charge. This is a dinner-dance in the new Pompeian Room of the Hotel Ambassador on Tuesday evening, September 14, with a vaudeville entertainment under the direction of Frances Rockefeller King of New York.

Members of the Institute and the American Meat Packers' Trade & Supply Association, with their ladies, are entitled to reservations without charge upon application to E. S. La Bart, Convention Secretary, 22 West Monroe street, Chicago, or H. D. Orwig, Secretary A. M. P. T. & S. Asso., 407 So. Dearborn street, Chicago.



## MODERN METHODS OF HANDLING VISCERA

### Labor Saving and Sanitary Improvements Are Features

By Dr. A. O. Lundell, of The Albright-Nell Co., Chicago.

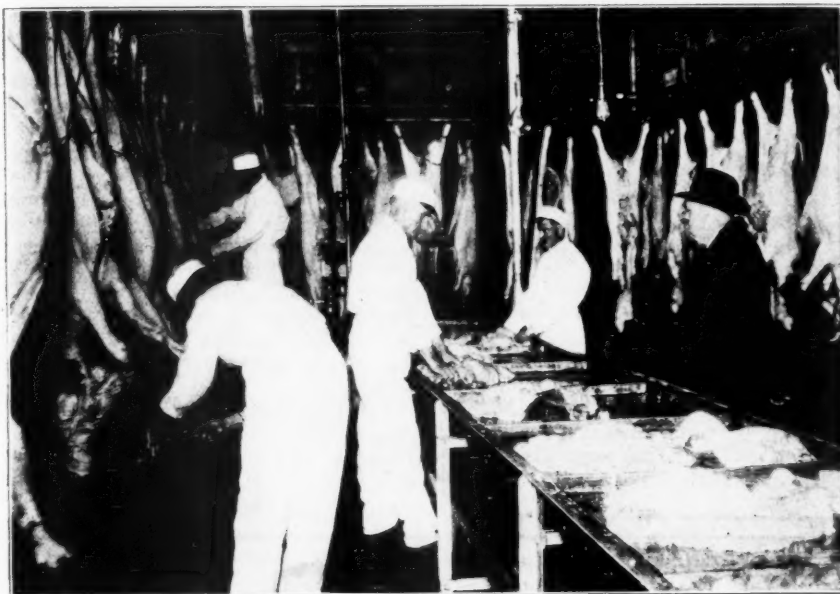
(EDITOR'S NOTE.—This is one of a special series of articles to appear from time to time in the columns of THE NATIONAL PROVISIONER describing developments in packinghouse methods and equipment, written by men who have had a part in these developments, and can speak with authority.)

The viscera of animals slaughtered at meat packing establishments comprise a large percentage of the total weight of each carcass. It is composed of both edible and inedible material, but owing to the

removal of the caul fat and stomachs, pulling bungs and small intestines, and also removal of the middle fat is accomplished.

#### Operation of Viscera Inspection Table.

The viscera inspection table is constructed of flights which fit closely together. The tops of the table intended for hogs and sheep are divided into compartments, and when in motion are sterilized by passing through a hot-water spraying chamber.



A Moving Top Viscera Inspection Table in Operation in an Up-to-Date Hog Slaughtering Department.

difficulty of separating one from the other in a ready and cleanly manner it usually follows that only a part of that which is classed as edible is conserved for food purposes, and this is not often accomplished with the minimum amount of labor.

Carcasses and viscera which show evidence of disease are usually delivered to a separate room or place for final inspection. This method requires considerable extra handling, and as a result soiling of edible portions of the passed viscera is of common occurrence.

Additional labor is required to handle retained carcasses and viscera in this fashion, not only in the retaining place, but it is frequently necessary for employees to remain in the offal department after the regular work is completed to dispose of the viscera from the retaining room.

In an endeavor to overcome the difficulties mentioned a number of establishments have installed moving top viscera inspection tables in cattle, sheep, calf and hog slaughtering departments, with exceptionally good results.

In addition to the moving-top inspection table, a number of firms have installed a specially-designed moving-top table for handling hog viscera, on which house operations such as trimming plucks, re-

retained carcasses to be eviscerated onto this table as well as those which are passed, and it therefore becomes unnecessary to deliver such carcasses to a separate room for evisceration and final inspection.

By the use of the moving-top viscera inspection table the inspection has become simplified to the extent of eliminating practically all of the expense and inconvenience establishments were formerly put to in handling retained carcasses and viscera.

It is a common practice for butchers to permit the viscera to come in contact with the platform on which they stand while removing the same from carcasses. As the stationary platform cannot be maintained in a sanitary condition, soiling of edible parts frequently occurs at this point.

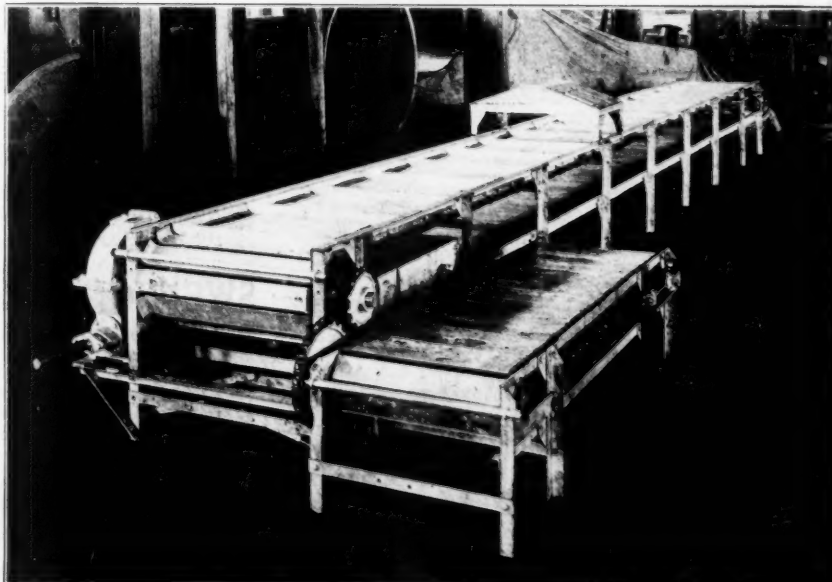
To overcome this condition, a moving-top eviscerator's platform has been installed in a number of establishments, and as this equipment is cleaned automatically, contamination or soiling of edible parts in the manner referred to is prevented.

#### Plucks and Caul Fats Also Handled.

Arrangements have been made at some places whereby the trimming of plucks and the removal of the caul fat and stomachs is accomplished on a portion of the inspection table. The balance of the viscera is then transferred to another specially-designed moving-top table, where the rest of the separating operations are performed. At other establishments the viscera inspection is conducted on one table, after which the entire viscera is transferred to the second moving-top table, where all of the house separating work is done.

By using the moving-top table for viscera separating operations, costs are reduced to a minimum. The viscera are delivered to the workmen in a systematic manner, and as a consequence they do not get behind. They get through work for the day at the same time slaughtering is

(Continued on page 35.)



This Photograph Shows Inspection Table Equipped with an Improved Moving Top Eviscerator's Platform and a Movable Inspector's Desk.

## PRACTICAL POINTS FOR THE TRADE

### EXPERT ADVICE.

Answers to questions appearing on this page are prepared with the advice and assistance of the Committee on Packinghouse Practice of the Institute of American Meat Packers. This committee comprises W. B. Farris, general superintendent Morris & Company; Myrick D. Harding, general superintendent Armour & Company; Jacob Moog, vice-president Wilson & Company; F. J. Gardner, general superintendent Swift & Company; John Robertson, general superintendent Miller & Hart; and Arthur Cushman, general superintendent Allied Packers, Inc.

Readers are invited to submit questions concerning any feature of packinghouse practice on which they desire information or assistance. Criticism or suggestions concerning any matter here discussed are also invited, and will be given careful attention.

### MANUFACTURE OF SOAP.

The following inquiry is from a small packer in the Southwest:

Editor The National Provisioner:

Will you kindly enlighten me on the subject of manufacturing soap? I would like directions for rendering soap making materials and manufacturing the product.

The subject of soap manufacture is so large and intricate that it is impossible to give even a slight idea of it in the short space allotted for this purpose. However, we shall attempt to give a slight idea of how soaps are ordinarily manufactured.

The term "soap-making materials" covers a large variety of fats and oils, depending upon the kind of soap which is to be manufactured. For instance, there are the genuine Castile soaps, which are made from an olive oil base, and then there are the cheap laundry soaps, which have a high percentage of rosin and only very

low-grade tallows and greases.

Soap manufacturers make use of almost all of the grades of tallows and greases manufactured by the packers, and in addition use vegetable oils, such as cottonseed, peanut, corn, soya bean, etc. When they are making white soaps it is necessary to choose the lighter fats and oils, and when they are making a laundry grade soap they can make use of the lower grade materials.

It has been found in practice that a mixture of fats and oils having a titre of 38

to 42° gives the best results in the soap kettle and makes the best finished product.

In general, the fat mixture, if pure, is run immediately into the soap kettle, warmed up somewhat by means of open steam, and then the caustic, which has been made up to a solution of 36 to 38° Be., is run in on top of the fat, which is thoroughly boiled until completely saponified. This usually takes a long time and depends on the size of the kettle and the kind of fats employed, as some fats are more easily saponified than others.

Fats also require various amounts of caustic to completely saponify them. Coconut oil takes from 17 to 18 per cent, tallow from 13.7 to 14.1, cotton oil from 13.5 to 14 per cent of caustic soda.

After the fat has been thoroughly saponified the soap is grained out by means of salt, which is thrown into the kettle, the soap rises to the top and the soap lye from below is drawn off and saved for the recovery of glycerine. The soap is then run into the crutcher, where it is thoroughly mixed up with a filler such as sodium silicate or carbonate, dropped into frames, where it is allowed to set, and then later cut up into bars and stamped ready for sale.

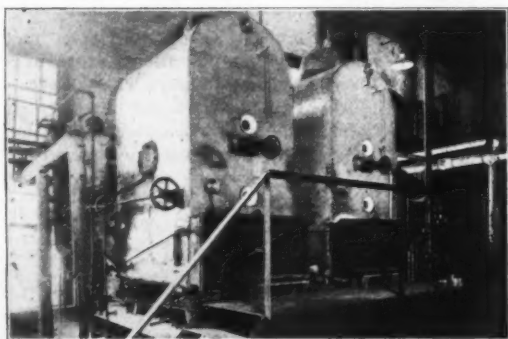
This in a general way describes the manufacture of soap. If greater detail is required, we would refer those interested to a book known as "Modern Soaps, Candles and Glycerine" by Lamborn.

### What Is It?

What is the fundamental feature in packinghouse operation? Is it organization, good product, full yields, low cost of production, good service, uniform product—or what?

Send your answer to this question to the Committee on Packinghouse Practice, and if possible make your reservation for the two group luncheons at the Institute convention at Atlantic City, N. J., September 13 and 14, at which this subject is to be discussed.

To know the answer spells success or failure in your business, Mr. Packer!



## Swenson Evaporators in the plant of the U. S. Glue Company

This Swenson Evaporator has been in constant service for the past four years in the plant of the U. S. Glue Company at Carrollville, Wisconsin.

It is the first aluminum evaporator installation ever made and it has proved so successful during its four years of service that another double effect Swenson has been ordered—the new one to be about twice as large as the present installation.

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### Chicago and New York

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Supply Association

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### SOMETHING TO THINK ABOUT

Railroad freight rates go up from 25 to  
40 per cent after this week, the Inter-  
state Commerce Commission having  
granted the necessary permission to the  
carriers to increase their tariffs. The  
roads need the money to enable them to  
get into shape to handle the country's  
traffic.

The increases were granted with that  
object in view, and apparently without  
much consideration as to just where the  
burden would fall, either as to industries  
or as to territory. Increases granted  
were greater in territory in which were  
located roads needing the largest amounts  
to rehabilitate themselves. This may  
have been a coincidence merely, but it is  
a fact, nevertheless. It achieved the ob-  
ject of producing the necessary revenue,  
which everybody admits is justifiable, but  
it left various shippers with divers prob-  
lems to solve.

In this connection there has been some  
conjecture as to what is going to be-  
come of the American meat producer if  
transportation expenses continue to  
mount as rapidly as they have within the  
last five years. It is undoubtedly a fact  
that beef and mutton, at least, can be  
produced in South America and Australia  
much cheaper than in this country. It is  
a very easy thing to lay this product  
down, on either our East or West coast,  
in perfect condition on account of the  
highly developed boat refrigeration now  
available, and the thing for the American  
producer to think about is how often and  
to what extent will this product be laid  
down at our great seaboard cities,  
especially along the Atlantic coast, where  
we have an enormous population de-  
pending upon food supplies from other  
sections of the country, or other parts of  
the world.

These great advances in freight charges  
are made without regard to their prac-  
tical effect upon any particular industry,  
community or locality, and consider only  
one thing, that is, the need of the car-  
rier for more revenue. Undoubtedly  
that is the first consideration, because if  
our transportation system fails to func-  
tion, then we are indeed in a hopeless  
situation commercially.

Manifestly there is no law to compel,  
and perhaps no good reason, why the rail-  
road companies should be asked to make  
freight rates that will enable American  
livestock industries to compete with sim-  
ilar foreign industries. And at this time,  
when the railroads have more work than  
they can do, any request for modified  
rates to perpetuate the present move-

ment of traffic in livestock products will  
undoubtedly be considered lightly.

This is something that the livestock  
producer, particularly, will think pretty  
seriously about. And it should also give  
the rate-making authorities something to  
consider. For if rates are raised to the  
point where traffic is discouraged, is not  
the object of rate-making, which is the  
production of revenue, thereby defeated?

### BY-PRODUCT VALUES

The average consumer, and especially  
the average newspaper reader, believes  
that the price of meat is or at least should  
be determined solely by the price of live-  
stock, that an advance or decline in the  
value of cattle and sheep should be fol-  
lowed by a corresponding change in the  
price of meat to the consumer.

There are other important and vital ele-  
ments in the case, however, and this was  
brought out recently in an investigation  
of local meat prices at Chicago. Accord-  
ing to the figures submitted by one of the  
larger packers, prices of cattle and lambs  
have been materially reduced because of a  
slump in the values of hides, wool and  
other by-products, comparing values Au-  
gust 7, 1920, with August 8, 1919.

According to this statement \$11.00 West-  
ern and Colorado cattle this year produce  
the same cost beef that \$13.36 cattle pro-  
duced last year; \$13.50 live lambs this  
year produce the same cost meat as \$17.96  
lambs a year ago.

On Western and Colorado cattle, the  
by-product values declined \$2.13 per cwt.  
Expenses of labor, supplies, etc., increased  
23 cents per cwt. Total \$2.36 per cwt.  
live.

The drop in the price of wool and other  
by-products has been \$4.36 per cwt. In-  
crease in expenses 10 cents per cwt. Total  
\$4.46 per cwt. live.

This simply illustrates the principle that  
when by-product values are low the pack-  
er must pay less for livestock in propor-  
tion to the selling price of dressed beef.  
When by-product values are high, the re-  
verse is true.

Hides and wool have been practically un-  
salable during the past few months. They  
have been piling up on the packers' hands  
and tying up such huge sums of capital  
that the situation will remain serious until  
these important commodities begin to  
move.

Changing conditions such as these are  
bound to cause fluctuations in the markets.  
These are things which it is hard for the  
average citizen to understand, and which  
the political opportunist and sensational  
press writer do not try to fathom.



## The A B C of the Packing Industry

### Some Things Which the Public Should Know

(Continued from last week.)

(EDITOR'S NOTE.—This is the second installment of a statement prepared by the Committee on Public Relations of the Institute of American Meat Packers which is believed to be the clearest and most comprehensive explanation of the meat packing industry which has ever been made. Every meat packer, and everyone interested in the industry, should see to it that the facts and explanations herein contained are given the widest possible circulation among consumers. The first portion of this statement appeared in the last issue of The National Provisioner. Copies of this statement may be obtained from the Institute of American Meat Packers, 22 West Monroe St., Chicago, Ill.)

#### The Importance of Refrigerator Cars.

Most American meat animals are produced West of the Mississippi, and the major group of consumers is concentrated in industrial states of the East. This situation brought into existence the refrigerator car and the packing centers of the Middle West.

Refrigerator cars run through all the arteries of railroad commerce and distribute fresh meat so that it may be had every day in the year by everybody who wants it. If it were not for refrigerator cars, the housewife of the United States would be uncomfortably limited in her mental query, "What shall we have for dinner today?" Just recall to mind what happens every time there is a railroad tie-up and you will at once realize how essential are refrigerator cars.

The refrigerator car is a development of the packing industry. Not infrequently casual observers say that the cars should be "returned to the railroads," but the fact is that the railroads neither built nor owned the refrigerator cars that are operated by the packers. It was inadequacy of the existing system that led packing

houses to build car systems for themselves.

Because the distribution of meat is handled so efficiently and smoothly it is easy to overlook the difficulties and obstacles. Those who are essentially trained in the handling of meats are best fitted to overcome any difficulties in their distribution. Meat must be handled with the greatest care, for it absorbs odors easily, it is highly perishable, and the palate of the American people insists upon food wholesome in every particular. Refrigerator cars cannot be loaded indiscriminately with various products. It will not do to ship onions and other vegetables in between loads of meat. This sort of practice would be fatal to the meat business.

Lack of sufficient cars and trouble of this sort gave rise to the packers' refrigerator car systems. The Interstate Commerce Commission investigated the whole situation over a period of years and in a report July 31, 1918, said:

"As a rule carriers have never furnished these cars, and it has come to be mutually understood that they should not do so. The oil refiner and meat packer demand an adequate supply of cars at all times. It is conceded by shippers that neither an adequate supply nor an efficient distribution can be afforded by carriers. The requirement has been that there shall be the most efficient use of tank and refrigerator cars, which has been one of the results of private ownership. While this has undoubtedly been of benefit to carriers, it has been of incalculable benefit to shippers as well."

It has been asserted that the mileage of cars operated by packing organizations

(Continued on page 25.)

#### TRADE GLEANINGS.

The Cox slaughter house at Westover, W. Va., has been destroyed by fire.

Neuhoff Packing Company, Nashville, Tenn., are building an addition to their plant.

F. S. Royster Guano Company, Baltimore, Md., plans to erect a branch plant at Wilmington, N. C.

The Priseler Fertilizer Company has been organized in Los Angeles, Calif. Its capital stock is \$300,000.

The new stock yards of the Northern Pacific Company, at Jamestown, N. D., are rapidly nearing completion.

Swift & Company are erecting a one-story addition to their fertilizer plant in Curtis Bay, Md., at a cost of \$45,000.

The fertilizer plant of D. Savannah & Company, 37th and Morris sts., Philadelphia, Pa., has been badly damaged by fire.

Plans are being made by the Weisbart & Chlavin Cattle Company to build a large packing plant at Los Angeles, Calif.

The Newbern Cotton Oil and Fertilizer Mills, Newbern, N. C., have increased their capital stock from \$100,000 to \$300,000.

The Golden Packing Company has been incorporated in New York City, with a capital of \$100,000. S. Gold is the incorporator.

Articles of incorporation have been filed by the Roundup Meat Company at Helena, Mont. The company will have a capital stock of \$21,000.

The Hartsville Fertilizer Company, Hartsville, S. C., has grown from a capacity of 8,000 tons in 1910 to 26,000 tons in 1920. Its capital stock is \$150,000.

The Waldo Fertilizer Company, Waldo, Ark., has incorporated with a capital stock of \$25,000. L. D. Kemmerer, J. W. Rhea and Charles Clark are the incorporators.

A modern packing plant is to be erected at Pine Bluff, Ark., by Simon Marx and Ignaz Reuther of Chicago. The company will be incorporated with a paid up capital of \$50,000.

Work will begin soon on the new union stock yards which are to be built at Moultrie, Ga. C. L. Brooks, former manager of the Moultrie Packing Company, was made manager of the stock yards.

The Suffolk Fertilizer Company, Inc., has been organized at Suffolk, Va., with a capital stock of \$100,000, one-half of which has already been subscribed. Construction of a factory building will be started at once and by November 1 it will be in active operation.

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**MEAT PACKERS**

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## PROVISIONS AND LARD

### WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

**Prices Lower—Trade Light—Hogs Weaker—Receipts Liberal—Export Demand Slow.**

The hog market during the past week or ten days has declined 1c a lb. on the average, and this has been reflected back to the product situation, with the result of a dull declining market and rather disappointing evidences of domestic or foreign demand. The situation is mixed and the question before the trade seemed to be rather complex. As long as the price of hogs was maintained at or around the level prevailing during July and early August there seemed to be a great deal of confidence in the holding of product prices. When hogs showed weakness it has been difficult to hold the product market, as there was no particular evidence of increased distribution at the lower levels of values.

There were reports of export business, but these reports were not very suggestive of large trade. Some statements are being made that a considerable portion of the export movement is the consigning of products by large interests to the other side in order to have it there against emergency demand of any kind. The exports the past week showed an increase, and the total of meats was about 29,000,000 lbs., which is the largest total for a long period. On the other hand the exports of lard were less than 5,000,000 lbs. As it was only a short time ago that there were reports of quite large purchases of lard for export, the continuation of small shipments is proving quite disappointing to the trade.

On Saturday and Monday morning the future market was higher, accompanied by reports of possible labor trouble at the stock yards which might divert hogs to other points and would temporarily make

a scarcity of local supplies at Chicago. Settlement of this trouble was followed by a quick break, and lard declined to a new low point and ribs made a new low record. Pork was also weak and declined to within 50c of the previous low point. What the effect of the new selling pressure will be is quite a problem.

In considering lard the question of the price of other edible fats is a very important one. With edible tallow 13c, cotton oil at New York about 12c for spot, and 11½c for September, and the price of soya bean and coconut oil as they are, the price of lard seems high. Lard is about 6c a lb. on the basis of September over cotton seed oil at New York, and many in the trade believe that lard is too high or oil too low. The fact that the domestic distribution of oil has been so disappointingly light the past three months since prices have been relatively low does not argue very well for the claim that oil prices are too low.

Stocks of edible fats are very large, and unless packing falls off materially or the demand increases materially the conditions are not encouraging for rapid reduction in stocks. The season is close at hand when stocks should normally increase of all pork products, and the increase this year promises to begin with a much larger supply than last year.

The export position is rather discouraged by the recent weakness in foreign exchange. It has been very difficult to do business with a steadily declining foreign exchange rate, and the weakness in exchange seems to be accentuated by the fact of the continued excess in exports over imports. The government report just issued showed an increase in exports of \$33,000,000 in July over June, with an excess of exports over imports of \$117,000,000, and a seven months' excess of exports over imports of \$1,420,000,000. This huge excess makes recovery in exchange extremely difficult.

Domestic consumption of hog products and of beef products has been steadily increasing during the past year, the total gain in consumption of both being apparently nearly 1,000,000,000 lbs., compared with last year. This gain, however, has not offset the decrease in the exports, and even with the smaller packing the export movement has failed to take up the slack. The possibilities are that the packing returns will not show the decrease compared with last year which has been shown, and that the market may have to take care of possibly a larger packing result than a year ago.

The Bureau of Markets report of the movement of livestock at the principal markets of the country for July and for the seven months this year follows:

	1920.	1919.
July cattle receipts.....	1,678,000	2,022,974
July slaughter.....	939,827	1,272,157
Stocker and feeder shipments.....	218,365	236,104
Total shipments.....	734,024	716,328
Seven months totals—		
Receipts.....	11,954,067	12,338,876
Slaughter.....	6,991,349	7,447,358
Total shipments.....	4,874,532	4,747,063
Hog movement—		
July hog receipts.....	2,849,028	3,011,163
July hog slaughter.....	1,754,338	2,026,233
Total shipments.....	1,101,178	971,462
7 months receipts.....	26,735,016	28,477,954
7 months slaughter.....	7,264,191	19,703,130
7 months shipments.....	9,413,315	8,715,858

**PORK**—The market has been unsettled and barely steady. The weakness in the western market has been reflected in a dull and heavy tone locally although quotations are nominally unchanged. Quotations are mess \$32 to \$33, family \$46 to \$50, short clear, \$37.50 to \$39.50. At Chicago the market was barely steady on the basis of 50c over the September delivery.

**LARD**—The market is dull and weaker due to the pressure of offerings from the west. Concessions have been made on both nearby and to arrive. There is little export inquiry and a moderate amount of business has been put through during the

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week. City lard is quoted at 17½c; Prime Western, \$18.75@18.85; Middle West, \$18.30@18.40; compound lard, 16½c up to 17½c, according to brand, refined continent, 21½c; South America, 21½c; Brazil kegs, 22½c. At Chicago the market has been dull and heavy with only a limited trade. Prices have been quoted at a September price to a slight discount for loose leaf lard.

**BEEF**—Trading continues quiet with prices nominally steady. Mess beef is quoted at \$18@19; packet, \$19@20; family, \$22@24, and extra India mess, \$32@34.

SEE PAGE 31 FOR LATER MARKETS.

#### CANADIAN LIVESTOCK IN JULY.

Official reports of livestock receipts at the principal Canadian markets for the month of July, with comparisons, are as follows:

CATTLE.			
	Month of July, 1919.	Same month, 1919.	Month of June, 1919.
Toronto (U. S. Y.).....	20,927	32,223	26,043
Montreal (Pt. St. Chs.).....	3,079	4,305	3,718
Montreal (East End).....	3,743	4,544	3,788
Winnipeg.....	14,066	17,000	7,049
Calgary.....	4,104	11,671	4,940
Edmonton.....	1,723	4,435	1,570
CALVES.			
	Month of July, 1919.	Same month, 1919.	Month of June, 1919.
Toronto (U. S. Y.).....	6,331	7,147	10,272
Montreal (Pt. St. Chs.).....	4,657	10,039	11,009
Montreal (East End).....	4,243	6,557	8,425
Winnipeg.....	2,246	2,552	1,517
Calgary.....	455	2,057	258
Edmonton.....	292	800	346
HOGS.			
	Month of July, 1919.	Same month, 1919.	Month of June, 1919.
Toronto (U. S. Y.).....	20,799	30,107	28,397
Montreal (Pt. St. Chs.).....	6,699	11,671	7,932
Montreal (East End).....	5,374	10,208	5,826
Winnipeg.....	16,285	28,101	15,477
Calgary.....	2,194	5,111	2,338
Edmonton.....	1,946	2,008	2,412
SHEEP.			
	Month of July, 1919.	Same month, 1919.	Month of June, 1919.
Toronto (U. S. Y.).....	16,730	14,403	10,269
Montreal (Pt. St. Chs.).....	6,426	4,465	3,938
Montreal (East End).....	4,806	5,407	3,982
Winnipeg.....	3,471	2,974	1,567
Calgary.....	1,047	3,593	794
Edmonton.....	382	2,514	189

#### CANADIAN LIVESTOCK AND MEAT.

The export market is an important consideration in the development of the livestock industry in Canada. The following tables, prepared by the Canadian Livestock Commissioner, give the domestic market

movement and the export movement of cattle and hogs and the products of both during 1919. The cattle marketings are those made at public stock yards, and the cattle exports those from all sources.

Cattle marketings.		Cattle exports.		Beef exports, lbs.		Standard steers, top prices.	
1919.		1919.		1919.		1919.	
Jan.	77,775	18,812	20,976,000	12,231,000	\$14.50		
Feb.	69,662	30,566	6,041,000	17.50			
March	54,468	21,654	5,428,000	15.75			
April	45,933	11,580	3,011,000	15.75			
May	44,687	9,478	5,581,000	15.25			
June	36,203	5,193	2,702,000	14.50			
July	74,187	15,341	13,624,000	14.50			
Aug.	101,847	47,521	10,206,000	14.50			
Sept.	115,092	51,277	8,868,000	14.00			
Oct.	160,154	87,549	12,481,000	12.75			
Nov.	163,867	105,246	16,415,000	13.25			
Dec.	111,539	60,843	16,015,000	13.75			

#### GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, Aug. 26.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

4 Regular Hams—Green, 8@10 lbs. avg., 27¼c; 10@12 lbs. avg., 27¼c; 12@14 lbs. avg., 27¼c; 14@16 lbs. avg., 27¼c; 16@18 lbs. avg., 27¼c; 18@20 lbs. avg., 27¼c. Sweet pickled, 8@10 lbs. avg., 28¼c; 10@12 lbs. avg., 28¼c; 12@14 lbs. avg., 28¼c; 14@16 lbs. avg., 28¼c; 16@18 lbs. avg., 28¼c; 18@20 lbs. avg., 28¼c.
Skinned Hams—Green, 14@16 lbs. avg., 29c; 16@18 lbs. avg., 29c; 18@20 lbs. avg., 29c; 20@22 lbs. avg., 28¼c; 22@24 lbs. avg., 28c. Sweet pickled, 14@16 lbs. avg., 30¼c; 16@18 lbs. avg., 30¼c; 18@20 lbs. avg., 30c; 20@22 lbs. avg., 29¼c; 22@24 lbs. avg., 29c.
Picnic Hams—Green, 4@6 lbs. avg., 18c; 6@8 lbs. avg., 17¼c; 8@10 lbs. avg., 17¼c; 10@12 lbs. avg., 16¾c. Sweet pickled, 4@6 lbs. avg., 18c; 6@8 lbs. avg., 17¾c; 8@10 lbs. avg., 17¼c; 10@12 lbs. avg., 16¾c.
Clear Bellies—Green, 6@8 lbs. avg., 28¼c; 8@10 lbs. avg., 27¼c; 10@12 lbs. avg., 25½c; 12@14 lbs. avg., 22½c; 14@16 lbs. avg., 21½c. Sweet pickled, 6@8 lbs. avg., 27¼c; 8@10 lbs. avg., 26¼c; 10@12 lbs. avg., 24½c; 12@14 lbs. avg., 21½c; 14@16 lbs. avg., 21c.

#### PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zann.)

New York, August 25, 1920.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 39@42c; green hams, 8@10 lbs., 29½c; 10@12 lbs., 29c; 12@14 lbs., 29c; green clear bellies, 8@10 lbs., 28½c; 10@12 lbs., 28½c; 12@14 lbs., 28c; green rib bellies, 10@12 lbs., 26c; 12@14 lbs., 26c; sweet pickled clear bellies, 6@8 lbs., 25c; 8@10 lbs., 26c; 10@12 lbs., 25c; 12@14 lbs., 25c; sweet pickled rib bellies, 10@12 lbs., 25c; 12@14 lbs., 24c; sweet pickled hams, 8@10 lbs., 31c; 10@12 lbs., 30¼c; 18@20 lbs., 33c; dressed hogs, 24½c; city steam lard, 17½c; compound, 16c.

Western prices on green cuts are as follows: Pork loins, 8@10 lbs., 35c; 10@12 lbs., 34c; 12@14 lbs., 33c; 14@16 lbs., 30c; skinned shoulders, 21c; boneless butts, 31c; Boston butts, 25c; lean trimmings, 21c; regular trimmings, 15c; spareribs, 16c; neck ribs, 4c; kidneys, 4c; tails, 10c; livers, 2c; pig tongues, 20c.

#### EXPORTS OF PROVISIONS

Exports of provisions from the Atlantic and Gulf ports for the week ending Aug. 21, 1920, with comparisons:

PORK, BBLs.			
	Week ended Aug. 21, 1920.	Week ended Aug. 23, 1919.	From Nov. 1, 1919, to Aug. 21, 1920.
United Kingdom.....	187	157	1,995
Continental.....	250	280	12,561
So. & Cent. America.....	100	100	4,566
West Indies.....	100	100	14,616
B. N. A. Colonies.....	100	100	5,783
Other countries.....	100	100	3,044
Total.....	255	537	42,865

BACON AND HAMS, LBS.			
	Week ended Aug. 21, 1920.	Week ended Aug. 23, 1919.	From Nov. 1, 1919, to Aug. 21, 1920.
United Kingdom.....	6,508,200	39,342,700	495,766,400
Continental.....	17,509,800	11,915,800	341,647,150
So. & Cent. America.....	1,746,633	1,746,633	1,746,633
West Indies.....	12,738,107	12,738,107	12,738,107
B. N. A. Colonies.....	575,927	575,927	575,927
Other countries.....	775,497	775,497	775,497
Total.....	24,018,000	51,258,500	853,259,714

LARD, LBS.			
	Week ended Aug. 21, 1920.	Week ended Aug. 23, 1919.	From Nov. 1, 1919, to Aug. 21, 1920.
United Kingdom.....	309,000	11,580,200	226,000,968
Continental.....	4,558,812	6,792,958	21,775,715
So. & Cent. America.....	413,962	413,962	413,962
West Indies.....	40,000	40,000	14,581,425
B. N. A. Colonies.....	730,674	730,674	730,674
Other countries.....	1,733,575	1,733,575	1,733,575
Total.....	4,867,812	18,222,158	519,666,259

RECAPITULATION OF THE WEEK'S EXPORTS.			
	From New York	Pork, bbls.	Bacon and hams, lbs.
New York.....	20,229,000	20,229,000	4,201,500
Philadelphia.....	240,000	240,000	240,000
Baltimore.....	150,000	150,000	150,000
New Orleans.....	255	255	255
Montreal.....	3,183,000	3,183,000	114,000
Total week.....	255	24,018,000	4,867,800
Previous week.....	394	10,771,400	5,981,000
Two weeks ago.....	1,567	12,215,895	24,996,109
Cor. week, 1919.....	537	51,258,500	18,222,158
Comparative summary of aggregate exports from Nov. 1, 1919, to Aug. 21, 1920:			
1919 to 1920. 1918 to 1919. Decrease.			
Pork, lbs.....	8,573,800	8,573,800	1,182,400
Bacon and hams.....	853,259,714	1,724,217,793	870,958,079
Lard.....	519,666,259	659,176,107	139,509,808

#### PROPOSALS

Proposals for Flour, Cereal Products, Canned Goods, Dried Fruit, Etc., Department of the Interior, Office of Indian Affairs, Washington, D. C., Aug. 20, 1920. Sealed proposals, plainly marked on the outside of the sealed envelope: "Proposal for Flour, Dried Fruit," etc., as the case may be, and addressed to the "Commissioner of Indian Affairs, 3940 South Ashland Ave., Chicago, Ill.," will be received until 10 o'clock a. m., of Sept. 20, 1920, and then opened, for furnishing the Indian Service with beans, canned goods, corn meal, cracked wheat, dried fruit, flour, hominy, rolled oats, etc., for use during the fiscal year ending July 30, 1921. Schedules giving all necessary information for bidders will be furnished upon application to the Indian Office, Washington, D. C., or the U. S. Indian Warehouses at Chicago, Ill., St. Louis, Mo., and San Francisco, Calif. The Department reserves the right to reject any and all bids, or any part of any bid. CATO SELLS, Commissioner.

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# TALLOW, STEARINE, GREASE AND SOAP

## WEEKLY REVIEW

**TALLOW**—The position of the tallow market has been quiet and about steady during the week. A little business has been reported but the demand has not been very active. The offerings have been somewhat limited so that the tone of the market is quoted steady at 10c for special and 9c for city nominal. The output continues rather limited and there seems to be no special disposition to press production on the market at the present levels. At Chicago No. 1 packers' is quoted at 10 $\frac{1}{4}$ c, representing a little easier tone at the West than shown in the Eastern market.

**STEARINE**—A somewhat better tone has prevailed in the stearine market, with rather limited offerings. A few buying orders came into the market and advices advanced to 13 $\frac{1}{2}$ c bid, with the nominal quotations 14c. Lard stearine was quoted at 23 $\frac{1}{4}$ c.

SEE PAGE 31 FOR LATER MARKETS.

**GREASES**—The market has been steady and quiet during the week. Prices have shown practically no change and good yellow grease was quoted at 8@8 $\frac{1}{2}$ c and choice house 8@8 $\frac{1}{2}$ c.

### A B C OF MEAT PACKING.

(Continued from page 22.)

has averaged as high as 80.8 miles a day, whereas other cars have a corresponding mileage of only 54.5 miles a day. Naturally, this has helped to some degree an impression that packers have unfair privileges.

#### What Interstate Commerce Commission Says.

That the packers have unfair privileges was denied by the Interstate Commerce Commission in the report already quoted. The Commission also said:

"These great shippers of perishable articles have used to the fullest extent their splendidly effective organizations to secure prompt service for their cars used in the shipment of their products."

In this is to be found largely the secret of the 80.8 miles a day efficiency. The cars of packers are never kept waiting; they are promptly unloaded, and loads are always ready; repairs are speedily reported and made.

So far as actual handling goes, the packers' cars move on the same trains as cars of other shippers and the loads are subject to precisely the same tariffs and schedules.

The Interstate Commerce Commission added, in its report, "The system of the use and supply of private cars cannot at once and radically be changed without serious consequences to shippers, carriers and the public."

From an investment point of view, refrigerator cars were never attractive and they have often been operated at a loss to the packer.

To the layman, the whole refrigerator car system is involved by mixing rules, class rates (on different classes of commodities), minimum weights (required under different conditions and on different shipments), and by railroad technicalities such as switching, making up of trains, and other customs. The outstanding fact is that meat packers have no preferential treatment, no service denied to anyone else, and that they pay charges according to published tariffs approved by the Interstate Commerce Commission.

At the end of refrigerator car routes are the branch houses of the packers. This was another difficulty of operation which existed in the nature of the meat industry. Folks think of storage houses as places where food may be kept for a long time;

but in the case of coolers used in meat distribution, storage is brief, the meat finding its way from packer to consumer in two weeks.

#### Cold Storage Is Necessary.

The job of distributing 53,000,000 pounds of highly perishable meat every day calls for a large amount of cooler space, and that is the answer to complaints of observers who count up our national refrigerating capacity and find that a large percentage is used by the meat industry.

The branch house system of distribution was a help in the solution of all of these problems, and the branch houses are the final link in getting meat from farm to retail store with a minimum cost and a low margin of profit.

Almost everyone at some time or another suspects the motive or the benefit of cold storage. Perhaps this is because scientific cold storage is new.

Those who protest against placing food-stuffs in cold storage warehouses usually contrast prices today with prices before mechanical refrigeration was invented.

#### New Solution for New Problems.

The whole problem of providing for winter needs of our great cities is comparatively few years old. It demands foresight and careful calculation, just as the early settlers had to use foresight to guard against being starved out by the first cold spell.

In more than half a century the packers and others have been learning how to provide for months of scarcity when supply falls, and when congested centers of a great industrial nation must still be supplied with their daily rations. Cold storage is the consummation of this art and science.

So far as meats are concerned, cold storage serves only a beneficent, essential service. There is no hoarding for speculation, no raising of prices by artificial scarcity.

The evidence of this is available in any report on storage holdings, published monthly by the United States Bureau of Markets. When suspicion was current during the summer of 1919 these government statistics proved that meat in storage was a supply for no more than twenty-five days. By autumn, the reserve, had it been the sole supply, would have lasted only about two weeks.

Great quantities of meats in storage are fresh and frozen pork waiting to be cured, a process which requires from thirty to sixty days for completion. To assure a steady flow of finished hams, bacon and other products, it is necessary that large supplies be always going through cure, and therefore large supplies are always apparently being held.

#### Cold Storage Does Not Raise Prices.

Every day consumers in the United States eat 53,000,000 pounds of meat. The amount stored is inconsiderable as compared to the amount consumed. For this reason enforced release of supplies from storage could not materially affect the market price of meats, and could not affect it at all over a long period.

Naturally, meat taken from storage is sold on the basis of market prices prevailing on current supplies coming to market. This sometimes means a profit to the packer and at such times he has been freely criticized. But quite as often it means a loss, for if he buys hogs at high prices and, before he can cure his pork, the price of hogs declines, he must sell on the basis of the lower or replacement cost. The trade will not pay for meat on the basis of production cost when this is above current market prices. One packing company recently announced that during a slump in hog prices it lost nearly two million dollars weekly for six weeks as a consequence of the decline in inventory values. The industry as a whole suffered a loss of many millions more.

#### Hides and By-Products Lower Meat Bills.

A common notion is that all profits which the packer gets from the sale of hides and other by-products are clear "velvet," but this is not the case. Packers are able to sell meat from an animal at a price less than they pay for the live animal itself, but they could not do this if they did not obtain substantial returns from hides and other by-products.

The increment from hides and other by-products of cattle is credited to the beef department and results directly in the lowering of meat prices or the raising

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of cattle prices. Increased hide prices do not mean additional profits, but a decrease in the spread between live cost and dressed cost.

If this is not carefully explained, every consumer who pays high prices for shoes is inclined to blame the packer.

The greater part of packer hides is used for sole, belting and harness leather, and for upper leather for the cheaper grades of men's shoes. These shoes have not advanced in price under war conditions to the same degree as other classes which are made from goat and calf skins, which are largely imported.

One important reason for the large price increases on women's shoes and on the higher grades of men's shoes is the expense of frequent changes in style and shape, and in women's shoes the demand for very thin leather of a special grade or color. The leather used in women's fancy shoes comes mostly from goat and calf skins, which as above stated are largely imported.

High prices for hides following the war were caused by world economic factors, including frenzied purchasing of this country's supply by both domestic and foreign agents.

#### Auxiliary Lines.

Full utilization of all manufacturing equipment, of all raw materials, of all distributing organizations was the aim of most packers and they took on such lines as would reduce the overhead and lower unit expenses of doing business.

These economies apply with particular force to butter, eggs, milk and cheese, which packers still handle through their organizations. These products require practically the same refrigerating facilities as do meats, and packing concerns were well equipped to take care of them scientifically and economically, to the benefit of producer and consumer.

tifically and economically, to the benefit of producer and consumer.

#### Packer Needs Producer; Producer Needs Packer; Consumer Needs Both.

Some observers do not understand why the price of one packer does not vary greatly from that of another firm. In view of the small margin of profit wholesale prices could not vary greatly unless some one was willing to sell at a loss.

The successful packer must pay enough for the live animal to stimulate production, and he must try to sell meats at a price which will encourage consumption. In other words, the packer will succeed only when he goes hand in glove with the producer and consumer.

Intelligent buying makes it necessary that bids made by packers every day for stock be based on the values that the demand for meat and the supply of live stock will justify. Over a long period the packer cannot pay more proportionately for cattle than the retailer will pay for dressed meats.

The animals are marketed according to quality and weight and both buyer and seller have a voice in the decision. Quality accounts in part for the price differences here, and also differences in the prices of meat at wholesale and retail.

#### Supply and Demand.

Over the raw material—the farmers' livestock—the packers have absolutely no control. Animals come into the yards constantly but in uneven numbers, and the packing houses must be buyers regardless of conditions in the meat market. For overhead expenses cannot be shut off, nor can packing houses close and remain idle.

On the other hand the packer cannot control the market for meat and meat products. Just as he cannot pay more to the producer than the retailer will pay

him, so also he cannot in the long run, charge less to the retailer than the producer will take for his animals.

The demand for meat is variable and determined absolutely by natural forces at work among the consuming population. Just as the packer must buy regardless of conditions, so he must sell regardless of conditions.

Ninety per cent of the dressed beef is highly perishable—chilled but not frozen. It must be marketed within two weeks. Obviously, rather than let his product spoil, the packer must take what price he can get.

When live stock receipts are heavy and the demand for meat is light, prices of live stock and meat naturally decline. Under such circumstances, the packer must buy at the most favorable price possible in order to protect himself from loss.

But when receipts are moderate, and the demand for meat is heavy, live stock prices advance, bidding is keen, and the packer must pay high prices or fail to keep his plant running. Higher meat prices must necessarily follow.

Naturally, shippers closely watch the market and attempt to take advantage of good price periods. There follows an unevenness in the shipments of animals to stock yards—an occasional glutted period, and a scant period following. Prices fluctuate under these conditions, and fluctuations are contrary to the interest of the packers as they are to the interest of the entire industry.

The packer must have a supply of raw material. He has agreements with labor or with a Federal arbitrator covering the payment of wages, and for a given number of hours. He has borrowed money to carry on his business, and interest charges continue whether his plant operates or not. Fluctuating prices interfere and may at any time play havoc with the economical operation of the packing plant.

A regular supply of raw material proportionate to the capacity of yards and plant makes for stable and successful business.

Toward bringing about a more balanced and steady flow of stock into the markets, the United States Bureau of Markets has accomplished a great deal. Still more can be achieved by strong organizations of producers and farmers which would gather and collate information about the supply and demand for live stock and meat.

#### The Need of Facts.

One of the imperative needs of the industry is the constant seeking and constant exchange of such information. Facts about livestock population within the United States and in foreign countries; prospective demand here and abroad; movements of livestock and of meat—all these and other data are necessary to the farmer and to the packer if the meat industry is to be economically managed.

The Institute of American Meat Packers acts as a clearing house for this information insofar as it is possible. The Institute gathers such information and makes it available for the betterment of the entire industry.

Producer and packer, having many identical interests, have a much better understanding of the conditions affecting the industry and the outlook as to supply and demand when both of them study the problems from the same viewpoint.

For many years, with the exception of the period in which production was greatly stimulated in answer to war needs, the per capita supply of meat and meat products has been decreasing, and the trend of prices has been upward. These conditions make especially desirable a study of meat producing animals in the United States as against the demands of the increasing population.

#### Conclusion.

Causes are often confused with results. The American meat packing industry is the cause of a tremendous service and the result of a national demand. It could not exist if it did not meet this demand.

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## VEGETABLE OILS

### WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Prices Irregular—Nearby Months Weak—Distant Months Supported—Large Tenders Expected—Government Statistics Disappointing.**

The future market in cottonseed oil has been quite irregular the past week, with a wide difference between the near positions and the distant positions. The September delivery has been under pressure, while the new buying orders have seemed to be in the December and January. There were reports of several good-sized orders again in those deliveries, thought to be for packing interests in connection with the actual distribution of oil for winter contracts. The market for the nearby deliveries, however, was depressed by the actual oil. Opinions expressed on the New York produce exchange were that the tenders on the September would be very large on account of the lack of spot demand, and this was reflected in the fact that September oil sold at over 75 points under October and 110 points under December. The question the financing and taking care of a large amount of oil to be tendered on contract naturally caused a good deal of uneasiness and consequent pressure. The buying of December attracted quite a little attention, as on the days this week when there was considerable buying the Western hard market was decidedly weak, and some theories were promulgated that the buying

of the oil was in order to make a market for the sale of lard.

The government report issued the middle of last week has been very carefully studied since, and emphasizes the rather serious position of cottonseed oil, as compared with last year. The consumption of oil during the month of July was disappointingly light, amounting to only 53,000,000 lbs., compared with 79,000,000 lbs. a year ago, while the oil consumption for the year was 715,000,000 lbs., against 1,123,000,000 lbs. the previous year. This decrease of 406,000,000 lbs., or a million barrels, was undoubtedly the result of the relatively high price of oil during the early part of the year, but the fact that the consumption continued small the past three months is quite disappointing, as the price has been much lower relatively than lard.

Details of the government report on cottonseed products for the period ending July 31, follow:

	1919-20.	1913-19.
<b>COTTON SEED—Stocks Aug. 1, tons</b>	26,000	49,000
Received, Aug. 1-July 31	4,018,000	4,462,000
Crushed, same time	4,009,000	4,478,000
On hand July 31	32,000	24,000
<b>CRUDE OIL—Stock Aug. 1, lbs.</b>	25,496,000	16,504,000
Produced during year	1,210,495,000	1,325,395,000
Shipped out, same time	1,202,516,000	1,326,490,000
On hand July 31	19,830,000	25,496,000
<b>REFINED OIL—Stock Aug. 1, lbs.</b>	148,489,000	265,875,000
Produced during year	992,009,000	1,161,172,000
Stock July 31	295,905,000	148,489,000
<b>COTTON OIL—Imports for year</b>	22,000,000	19,059,000
Exports for same time	152,437,000	174,289,000
<b>COTTON LINTERS—Produced, year</b>	611,000	930,000
Exports, same time	53,000	72,000

Consumption of cottonseed oil in July appeared to be only 53,000,000 lbs. against 79,000,000 lbs. in July, 1919. Consumption of cotton oil during the year was 715,000,000 lbs. against 1,123,000,000 lbs. last year, a decrease of 406,000,000 lbs., or a million barrels.

The carry over of refined oil is 295,000,000 lbs. or 738,000 bbls. against 371,000 bbls. carried over last year. The carry-over of crude oil is six million lbs. less than last year and of seed 8,000 tons more. The carry-over of refined oil is the largest carry-over that has been reported by the Census Bureau at any time.

The position of seed at the South is very unsatisfactory from the standpoint of producers. The prices being paid, it is claimed, do not cover the expense of ginning, and a number of meetings have been reported at different points in the South at which farmers have endeavored to take some action which would make for a better price of seed. Some of the crushing interests are urging the farmers to use as much seed as possible on the farms, for feed and fertilizer, so as to keep it off the market. It is claimed that at the present price of seed and labor there is a serious loss in selling the seed and buying fertilizer or feedstuffs.

The situation as regards the coming crop of oil shows a situation where the

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low price of seed may result in not as much being hauled to the oil mills out of the big crop as last year, while as a result of the financial conditions there may be considerable difficulty in handling it. The fact, however, that seed prices are only about one-third of last year means that the same amount of money will finance three times as much seed, and this may result in some of the crushers who are in a position to get money being able to finance more than they did last year.

**COTTONSEED OIL**—Market transactions:

**Friday, Aug. 20, 1920.**

Market closed steady.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1175	a 1275
Aug.				1180 a 1225
Sept.	3000	1200 1193	1192	a 1195
Oct.	1500	1250 1240	1245	a 1250
Nov.	400	1268 1265	1260	a 1270
Dec.	2600	1270 1263	1262	a 1265
Jan.	1600	1279 1270	1270	a 1274
Feb.			1275	a 1290
Mch.	100	1300 1300	1285	a 1300

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**Saturday, Aug. 21, 1920.**

Market closed steady.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1150	a 1210
Aug.				1175 a 1195
Sept.	1600	1200 1180	1175	a 1195
Oct.	200	1296 1245	1240	a 1257
Nov.			1270	a 1290
Dec.			1270	a 1285
Jan.	200	1285 1280	1285	a 1290
Feb.			1290	a 1325
Mch.	400	1325 1325	1325	a 1340

Total sales 8,400. Prime Crude S. E., nominal.

**Monday, Aug. 22, 1920.**

Market closed steady.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1175	a 1300
Aug.				1178 a 1325
Sept.	900	1200 1175	1187	a 1191
Oct.	1400	1275 1251	1264	a 1269
Nov.	600	1292 1275	1285	a 1290
Dec.	9100	1300 1275	1294	a 1297
Jan.	200	1304 1298	1290	a 1302
Feb.			1300	a 1320
Mch.			1320	a 1340

Total sales 13,400. Prime Crude S. E., nominal.

**Tuesday, Aug. 23, 1920.**

Market closed steady.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1175	a 1250
Aug.				1175 a 1250
Sept.	2000	1200 1175	1183	a 1191
Oct.	1920	1260 1251	1250	a 1253
Nov.	100	1277 1277	1270	a 1275
Dec.	7900	1295 1285	1282	a 1287
Jan.	200	1295 1290	1286	a 1390
Feb.			1290	a 1310
Mch.	200	1320 1319	1318	a 1320

Total sales 12,300. Prime Crude S. E., nominal.

**Wednesday, Aug. 24, 1920.**

Market closed steady.

	Range		Closing	
	Sales	High. Low.	Bid.	Asked.
Spot			1175	a 1250
Aug.				1175 a 1250
Sept.	3300	1186 1180	1180	a 1183
Oct.	500	1255 1250	1255	a 1257
Nov.			1265	a 1273

Dec.	1200	1285	1275	1278	a 1282
Jan.		700	1282	1280	a 1287
Feb.		200	1285	1283	a 1295
Mch.		2000	1320	1313	a 1320

Total sales 6,100. Prime Crude S. E., nominal.

**Thursday, Aug. 25, 1920.**

Market closed 5 to 22 points net higher. Sales, 13,400 bbls.; prime crude, nominal; prime summer yellow, spot, 11.75c; September closed, 11.85c; October, 12.62c; December, 12.98c; January, 13.02c; March, 13.30c.

**SEE PAGE 31 FOR LATER MARKETS.**

**PEANUT OIL**—The market has been quiet and only about steady. There has been a little trading in Oriental and some business developed in peanut oil at the South. Prices were quoted for Oriental in sellers' tanks f. o. b. the coast at 10@10½c, with crude f. o. b. southern points 12@12½c.

**CORN OIL**—The market continues very quiet but about steady. There is only little business doing due to the small supplies which refiners have in excess of their own distributing use. Crude is quoted in barrels at 8¼@9c f. o. b. mills and spot 11@12c. Refined 14@15c.

**SOYA BEAN OIL**—Soya bean oil has been a little firmer altho the demand is not very active. The better tones seem to be the result of a little firmer holding rather than in any increase in the volume of demand. Crude is quoted at 9@9½c f. o. b. the coast and could possibly be bought at 9c. Refined is nominal.

**COCOANUT OIL**—The market is a little more firmly held and there seems to have been evidence of a better demand. The principal sellers are taking 13@14c in sellers' tanks although some are claiming business possible at 13c. Forward shipments are easier with quotations at 12½c sellers' tanks. Cochín is about the same price, with only a moderate amount of interest shown. Quotations are given at 13@13½c f. o. b. the coast for Ceylon, with Manila quoted at 13½@13¾c. Edible on spot is quoted at 17@18c.

**PALM OIL**—Offerings are light with a small business on the basis of about 10@10½c for Largoes and 10c for Niger.

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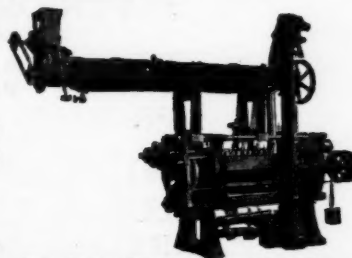
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Perilla Oil  
Animal Tallow

**mitsui & company limited**

65 Broadway

New York

OIL DEPARTMENT

Tel. Bowling Gr. 7520

## CHANGES IN RETAIL FOOD PRICES.

The cost of the 22 articles making up the retail food index carried on by the Bureau of Labor Statistics of the U. S. Department of Labor did not change in July, as compared with June.

Prices of food articles are reported to the Bureau of Labor Statistics every month by retail dealers in 51 important cities. From these prices the Bureau computes a "weighted" index number weighting the price of each article by the quantity consumed in the average workingman's family. The "weighted" retail food index is necessarily limited to the articles for which have been ascertained the quantities consumed, hence only 22 articles are included. These articles, however, make up about two-thirds of the entire cost of the food budget.

Since January, 1919, monthly retail prices of food have been secured for 43 food articles. During the month from June 15, to July 15, 1920, the prices of 29 of the 43 food articles for which prices were obtained increased as follows: Pork chops and eggs, 7 per cent, each; sirloin steak and round steak, 6 per cent, each; rolled oats and oranges, 5 per cent, each; rib roast, chuck roast, ham, fresh milk, evaporated milk, cornflakes, 3 per cent, each; canned salmon, macaroni and raisins, 2 per cent, each; plate beef, bacon, butter, bread, cornmeal, navy beans, cabbage, baked beans, canned corn, tea and prunes, 1 per cent, each. Cream of wheat, coffee, and bananas increased less than  $\frac{1}{2}$  of 1 per cent, each.

The 11 articles which decreased in price

**COTTONSEED SOAP 65%  
CASTOR OIL**

**OLIVE OIL FOOTS  
PALM OIL**

**CHARLES F. GARRIGUES COMPANY**

10 South La Salle Street  
CHICAGO, ILLINOIS

# HARDENED EDIBLE OILS

MADE FROM

**VEGETABLE OILS OF ALL KINDS**

Oils Hardened to Order

**The American Oil Treating and Hardening Co.**

CINCINNATI, OHIO, U. S. A.

were: Onions, 17 per cent; potatoes, 14 per cent; hens, 2 per cent; lamb, cheese, lard, flour, rice and sugar, 1 per cent, each. Oleomargarine and crisco decreased less than  $\frac{1}{2}$  of 1 per cent, each.

During the period from July, 1919, to July, 1920, 31 of the 43 articles for which prices were secured on both dates increased as follows: Sugar, 143 per cent; potatoes, 85 per cent; raisins, 63 per cent; rice, 27 per cent; rolled oats, 26 per cent; oranges, 25 per cent; cabbage, 21 per cent; cream of wheat and canned salmon, 20 per cent, each; bananas, 19 per cent; bread, 18 per cent; flour, 16 per cent; sirloin steak, 12 per cent; round steak, and fresh

milk, 11 per cent, each; macaroni, 10 per cent; lamb, butter and cornmeal, 8 per cent, each; rib roast, hens, coffee and prunes, 7 per cent, each; tea, 6 per cent; nam and cornflakes, 5 per cent, each; chuck roast, 3 per cent; oleomargarine, 2 per cent; nut margarine, eggs, and canned peas, 1 per cent, each.

Articles which decreased in price during the year were: Onions, 32 per cent; lard, 31 per cent; plate beef, bacon, crisco, and canned tomatoes, 6 per cent, each; pork chops, 5 per cent; cheese, 4 per cent; evaporated milk, baked beans and canned corn, 3 per cent, each; navy beans, 2 per cent.

# LARD PAILS

OF  
SUPERIOR QUALITY  
AT  
REASONABLE PRICES  
FOR  
PROMPT SHIPMENT

## WHEELING CAN DEPARTMENT WHITAKER-GLESSNER COMPANY WHEELING, WEST VIRGINIA

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Chicago Representative: Mr. Sydney J. Davies, District Sales Manager

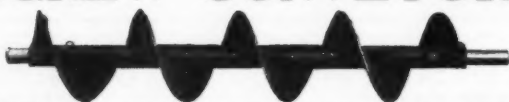
# LARD CANS

PLAIN and LITHOGRAPHED

A HIGH GRADE CAN WITH YOUR BRAND LITHOGRAPHED IN BRIGHT, SHARP COLORS, IS AN ADVERTISEMENT FOR YOUR BUSINESS LONG AFTER THE ORIGINAL CONTENTS HAVE BEEN REMOVED.

**PLATT & CO., Inc.** KEY HIGHWAY  
BALTIMORE, MD.

# SCREW CONVEYORS



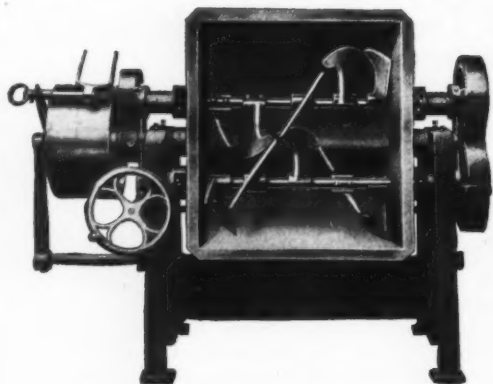
**CALDWELL "HELICOID" SCREW CONVEYORS**  
3 to 16 inch diameter, standard and heavy weights

STEEL TROUGHS for conveyors, bearing ends, hangers, etc.

A complete line of Elevating, Conveying, and Power Transmitting Machinery

**H. W. CALDWELL & SON CO.**  
Chicago, 17th & Western Ave. New York, 50 Church St.

## The Latest Improved "BUFFALO" Meat Mixer



Manufactured by

**John E. Smith's Sons Co.**  
Buffalo, N. Y.

The largest exclusive  
manufacturers of  
**Meat Mixers**  
**Meat Cutters**  
**Sausage Stuffers**  
in the world.

"BUFFALO" machines are used by 90% of the Packers.

FOREIGN AGENCIES:—Paris, London, Buenos Aires, Valparaiso, Melbourne, Christchurch, Basel, Johannesburg

### CANADIAN CATTLE MARKETS.

Receipts of cattle and calves at chief Canadian centers, with top prices for selects, compared to the same time a month and a year ago, are reported as follows by the Market Intelligence Division of the Dominion Department of Agriculture for the week ending Aug. 19, 1920:

	Receipts			Top price good steers.		
	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.
Toronto (U. S. Y.)	3,888	9,207	6,320	\$14.00	\$14.00	\$13.90
Montreal (Pt. St. Chs.)	1,044	1,718	1,640	10.50	13.75	13.75
Montreal (E. End)	931	1,898	1,428	10.50	13.75	13.75
Winnipeg	6,477	8,830	7,531	12.00	13.00	12.00
Calgary	1,393	4,882	2,226	9.75	11.75	10.50
Edmonton	668	1,445	396	10.00	11.50	11.00

### CALVES.

	Receipts			Top price good calves.		
	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.
Toronto (U. S. Y.)	1,172	1,454	1,437	\$18.50	\$22.00	\$19.50
Montreal (Pt. St. Chs.)	867	808	1,389	14.50	16.00	16.00
Montreal (E. End)	548	1,123	960	14.50	16.00	16.00
Winnipeg	735	401	680	12.00	14.00	12.00
Calgary	286	1,878	392	10.85	11.25	10.50
Edmonton	73	328	117	10.50	10.00	10.25

### CANADIAN HOG MARKETS.

Receipts of hogs at chief Canadian centers for the week ending Aug. 19, 1920, are reported as follows by the Markets Division of the Dominion Department of Agriculture, with top prices for selects, compared to a month and a year ago:

	Receipts			Top price selects.		
	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.
Toronto (U. S. Y.)	3,411	6,623	3,315	\$19.75	\$23.75	\$20.75
Montreal (Pt. St. Chs.)	1,342	1,471	1,758	20.50	22.75	20.50
Montreal (E. End)	1,525	1,503	2,027	20.50	22.75	20.50
Winnipeg	1,815	3,033	2,180	20.50	22.00	21.00
Calgary	561	485	565	19.75	22.50	19.75
Edmonton	428	233	230	19.50	21.00	19.00

### CANADIAN MUTTON MARKETS.

Receipts of sheep and lambs at chief Canadian centers, with top prices for good lambs, compared with a month and year ago, are reported by the Markets Division of the Dominion Department of Agriculture for the week ending Aug. 19, 1920, as follows:

	Receipts.			Top Price Good Lambs.		
	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.
Toronto (U. S. Y.)	3,032	7,494	6,368	\$13.75	\$12.50	\$14.50
Montreal (Pt. St. Chs.)	2,565	3,985	3,428	12.00	16.00	13.00
Montreal (E. End)	1,924	1,924	1,997	12.00	16.00	13.00
Winnipeg	1,787	1,623	1,808	13.50	16.00	14.00
Calgary	567	445	769	12.00	12.50	12.00
Edmonton	388	247	156	9.50	12.50	12.00

### BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week of Aug. 14 to Aug. 20, 1920:

	August			
	14.	16.	17.	18.
Chicago	54 1/4	54 1/4	54 1/2	55
New York	55 1/4	55 1/4	55 1/2	56
Boston	56 1/4	56 1/4	57	57 1/2
Philadelphia	56	56	56 1/2	57 1/2

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	August			
	14.	16.	17.	18.

Receipts of butter by cities, tubs:

	This week.			Last week.			Since Jan. 1, 1920.		
	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.	Week ending Aug. 19, 1919.	Same week ending Aug. 12, 1919.	Week ending Aug. 12, 1920.
Chicago	53,039	50,676	46,383	1,672,367	1,866,223				
New York	44,086	49,317	49,075	1,482,927	2,101,322				
Boston	23,076	21,378	15,185	724,462	776,087				
Phila.	12,555	13,200	12,870	430,958	468,065				
Total	132,756	134,631	123,519	4,310,714	5,211,695				

Cold storage movement, lbs.:

	August			
	14.	16.	17.	18.
Chicago	176,017	433,257	22,077,710	32,475,328
New York	208,627	81,471	21,278,547	26,279,145
Boston	171,271	64,506	15,942,722	17,538,135
Phila.	43,730	40,480	5,093,920	4,196,215
Total	599,645	319,717	64,392,899	80,488,823



# THE WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS.

### Provisions.

From the new low levels on lard and ribs prices steadied somewhat with lighter offerings. Some evidence of better spot demand was reported. Shipments, however, are not heavy. Hogs are improving a little, which may be due to the freight situation and advance in rates. The export situation is improved. Some estimates are being made indicating a decrease in stocks by September first. Today the opening was firm on a better hog market, but prices later reacted with slow cash demand.

### Cottonseed Oil.

The cottonseed oil market developed a better tone on Thursday, and there was the continuation of quiet good buying in the December and January options. There is persistent absence of refining interest in the market, and most of the business appears to be expanding of contracts. Refiners are not expected to show much interest until new oil begins to move more freely. Competing oils are very quiet, but about steady, and this has been a depressing feature in the nearby position. Today prices opened higher with lard, and on some buying orders in March prices reacted a little with lard.

Closing quotations on cottonseed oil on Friday: September, \$12.04@12.10; October, \$12.75@12.76; December, \$13.10@13.15; January, \$13.13@13.18; March, \$13.40@13.45.

### Tallow.

Special loose at 10 1/2 c.

### Oleo Stearine.

Market quoted at 14 1/2 c. Extra oleo oil, 18 3/4 @ 19 c.

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, August 27, 1920.—Spot lard at New York prime Western, \$19.30; Middle West, \$18.90; city steam, \$18.00; refined continent, \$21.50; South American, \$21.75; Brazil kegs, \$22.75; compound, 16 3/4 @ 17 1/2 c.

### Marseilles Oils.

Marseilles, August 27, 1920.—Copro fabrique, —fr.; copra, edible, —fr.; peanut fabrique, —fr.; peanut, edible, —fr.

### Liverpool Produce Markets.

Liverpool, August 27, 1920.—(By Cable.)—The British government has control of the market and no quotations are available. Australian tallow at London, 77s, 6d.

### Hull Oil Markets.

Hull, England, August 27, 1920.—(By Cable.)—Refined cottonseed oil, 86s crude, 76s.

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to August 27, 1920, show exports from that country were as follows: To England, 144,870 quarters; to the Continent, 2,708 quarters; to other ports, none. Exports for the previous week were as follows: To England 181,594 quarters; to the Continent, 56,189 quarters; to other points, none.

## WEEKLY MEAT TRADE REVIEW.

Armour & Company in their weekly review of meat trade conditions say:

Approach of the fall season apparently has stimulated buying of meat products. Demand for both beef and pork is strong and gives promise of continued healthy condition.

Cattle prices keep the top of \$17.75 during the week, which was high for the year.

Dressed beef, particularly the better grades, was in good demand.

Hog prices are seasonable and quality irregular. The demand for fresh pork increased with the close of vacation and reflected the usual seasonal strength. Cured products continued to move into consumption in liberal volume.

Nothing significant developed in buying or inquiries for foreign account during the week.

Collections continued satisfactory.

## FOREIGN EXCHANGE SITUATION.

[Editor's Note.—This statement is prepared weekly by the Institute of American Meat Packers from information obtained from The Merchants Loan & Trust Company, Chicago, Ill.]

	Monetary unit.	Par value in U. S. money.	Value on Aug. 26, 1920.
Austria	Krone	1.203	\$ .0048
Belgium	Franc	.193	.0763
Czecho-Slovakia	Krone	1.93	.0716
Denmark	Krone	.268	.1425
Finland	Finmark	.193	.0315
France	Franc	.193	.0712
Germany	Mark	.238	.022
Great Britain	Pound	4.866	3.90
Greece	Drachma	.193	.11
Italy	Lira	.193	.0471
Japan	Yen	.498	.5175
Jugo-Slavia	Krone	*	.0107
Netherlands	Florin	.402	.3175
Norway	Krone	.268	.1425
Poland	Polish mark	*	.0048
Romania	Leu	.193	.0242
Servia	Dinar	.193	.042
Spain	Peseta	.193	.1510
Sweden	Krona	.268	.204
Switzerland	Franc	.193	.1658

\*No par of exchange has been determined upon and will probably not be fixed until after the Allies have decided upon all of the requirements from those countries.

## PACKERS' PURCHASES

Purchases of live stock by packers at principal centers for the week ending Aug. 21, 1920, are reported to The National Provisioner as follows:

Chicago.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	5,970	15,100	23,393
Swift & Co.	4,588	13,500	28,676
Morris & Co.	4,086	7,400	9,456
Wilson & Co.	5,198	7,300	7,571
G. H. Hammond Co.	1,854	7,200	—
Anglo-Amer. Prov. Co.	508	7,900	—
Libby, McNeill & Libby.	708	—	—
Brennan Packing Co.	3,001 hogs;	Boyd-Lunham & Co., 3,900 hogs; others, 13,300 hogs.	—
Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	2,371	4,333	4,305
Swift & Co.	3,804	6,102	6,583
Cudahy Packing Co.	4,304	6,798	8,865
Armour & Co.	3,543	5,931	8,090
J. W. Murphy.	—	7,607	—
Swartz & Co.	—	1,134	—
Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	5,170	4,994	4,632
Fowler Packing Co.	1,337	—	492
Wilson & Co.	4,098	3,679	5,140
Swift & Co.	7,307	3,464	4,992
Cudahy Packing Co.	4,408	2,782	3,541
Morris & Co.	4,230	2,941	1,432
Butchers	1,154	615	192
St. Louis.			
	Cattle.	Hogs.	Sheep.
All packers	14,192	28,673	7,696

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of live stock slaughtered at the following centers for the week ending Aug. 21, 1920:

CATTLE.			
Chicago	32,490		
Kansas City	27,220		
Omaha	17,026		
East St. Louis	12,733		
Sioux City	5,922		
Cudahy	12,346		
South St. Paul	6,321		
Oklahoma City	—		
HOGS.			
Chicago	88,011		
Kansas City	19,735		
Omaha	22,736		
East St. Louis	18,702		
St. Joseph	21,960		
Sioux City	15,047		
Cudahy	5,810		
Cedar Rapids	6,800		
Ottumwa	7,106		
South St. Paul	11,840		
Fort Worth	3,600		
Indianapolis	20,400		
Oklahoma City	2,131		
Milwaukee	6,200		
Cincinnati	10,500		
SHEEP.			
Chicago	68,566		
Kansas City	20,108		
Omaha	24,635		
East St. Louis	14,467		
Sioux City	1,544		
Cudahy	330		
South St. Paul	5,868		
Oklahoma City	216		

## RECEIPTS AT CENTERS

SATURDAY, AUGUST 21, 1920.

	Cattle.	Hogs.	Sheep.
Chicago	1,500	4,000	2,000
Kansas City	1,500	200	2,500
Omaha	—	2,500	—
St. Louis	900	2,500	500
St. Joseph	150	1,700	100
Sioux City	200	3,500	500
St. Paul	700	300	1,500
Oklahoma City	200	100	—
Fort Worth	700	200	—
Denver	1,500	—	1,900
Louisville	400	800	200
Wichita	1,000	200	—
Indianapolis	200	4,000	300
Pittsburgh	100	2,000	—
Cincinnati	300	600	200
Buffalo	200	2,500	500
Cleveland	500	1,500	500
Nashville, Tenn.	300	900	200
New York	600	2,740	3,000
Toronto	400	100	100

MONDAY, AUGUST 23, 1920.

Chicago	21,000	33,000	23,000
Kansas City	24,000	8,000	8,000
Omaha	15,000	4,000	32,000
St. Louis	6,500	8,000	2,000
St. Joseph	3,000	3,500	3,000
Sioux City	8,500	3,000	1,500
St. Paul	1,000	1,500	1,500
Oklahoma City	2,400	600	—
Fort Worth	2,300	900	400
Milwaukee	1,300	300	—
Denver	1,300	200	—
Louisville	1,800	1,200	1,100
Wichita	800	1,000	—
Indianapolis	1,000	7,000	500
Pittsburgh	1,600	4,500	2,600
Cincinnati	2,900	4,800	2,000
Buffalo	3,800	9,000	4,000
Cleveland	1,000	2,500	500
Nashville, Tenn.	500	1,400	400
New York	4,800	4,930	9,340
Toronto	1,200	300	800

TUESDAY, AUGUST 24, 1920.

Chicago	8,000	27,000	16,000
Kansas City	18,000	7,500	8,000
Omaha	6,500	8,500	34,000
St. Louis	3,000	8,500	2,500
St. Joseph	3,000	6,000	1,000
Sioux City	1,500	5,500	1,000
St. Paul	1,700	4,000	1,500
Oklahoma City	1,000	700	—
Fort Worth	2,000	900	500
Milwaukee	500	1,300	300
Denver	700	1,400	300
Louisville	400	800	1,800
Wichita	400	400	—
Indianapolis	1,000	10,000	1,000
Pittsburgh	100	1,000	100
Cincinnati	300	3,200	2,400
Buffalo	200	3,000	1,300
Cleveland	500	2,000	300
Nashville, Tenn.	200	1,000	300
Toronto	700	300	700

WEDNESDAY, AUGUST 25, 1920.

Chicago	8,000	16,000	23,000
Kansas City	10,000	4,500	9,000
Omaha	3,200	8,500	27,000
St. Louis	3,800	9,000	2,500
St. Joseph	1,500	5,000	1,500
Sioux City	2,000	5,000	1,000
St. Paul	4,500	5,000	6,000
Oklahoma City	2,100	700	400
Fort Worth	2,700	500	500
Milwaukee	500	700	300
Denver	600	300	300
Louisville	200	900	1,100
Wichita	300	400	—
Indianapolis	1,000	12,000	1,000
Pittsburgh	100	1,000	100
Cincinnati	600	4,000	4,400
Buffalo	300	3,000	1,000
Cleveland	500	3,000	500
Nashville, Tenn.	300	800	1,000
Toronto	800	700	1,500

THURSDAY, AUGUST 26, 1920.

Chicago	11,000	18,000	25,000
Kansas City	3,000	4,500	14,000
Omaha	1,900	5,000	26,500
St. Louis	2,500	6,000	2,200
St. Joseph	1,500	4,500	1,000
Sioux City	2,000	4,000	1,000
St. Paul	3,000	2,500	600
Oklahoma City	800	400	—
Fort Worth	2,500	600	1,100
Milwaukee	600	1,400	400
Denver	600	600	7,700
Indianapolis	1,000	8,000	600
Cincinnati	800	3,500	4,000
Buffalo	200	1,100	900

FRIDAY, AUG. 27, 1920.

Chicago	6,000	8,000	13,000
Kansas City	1,200	1,800	3,500
Omaha	600	4,500	11,000
St. Louis	1,300	4,000	1,000
St. Joseph	900	2,500	1,500
Sioux City	700	3,500	300
St. Paul	1,400	2,400	6,000
Oklahoma City	500	500	—
Fort Worth	1,800	700	300
Milwaukee	100	500	180
Denver	300	200	5,400
Indianapolis	600	8,000	200
Pittsburgh	—	3,000	300
Cincinnati	1,600	3,900	7,200
Buffalo	200	4,300	2,000

## NEW YORK LIVESTOCK

Receipts for the week ending Saturday, Aug. 21, 1920:

	Cattle.	Calves.	Sheep.	Hogs.
Jersey City	3,797	4,063	28,794	8,280
New York	1,391	4,103	620	12,326
Central Union	3,783	861	5,850	74
Total for week	8,971	9,569	35,274	20,680
Previous week	9,064	14,508	40,585	24,911
Two weeks ago	9,819	14,617	48,947	21,315

## HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

### Chicago.

**PACKER HIDES** quiet. Buyers continue to postpone purchasing until the movement in leather is in their opinion sufficient to warrant renewal of buying. Sale is recorded today of spready native steers in eastern market at 30 cents for June accumulation and 31 cents for July to December, inclusive. Last sale on hides of this description was consummated at around 40 cents. From some quarters reports emanate that the large stocks the packers are generally thought to hold are not as voluminous as some are led to think. The packers tanning connections are available for relief and undoubtedly have taken a fair share to relieve the cellars. Native steers nominally quoted 28@29c, Texas 25c for heavy selection; light native cows nominal at 27c; branded cows 22c.

**COUNTRY HIDES**—While the chaotic conditions of the past few months remain in evidence there is a vague sort of feeling among some sources that the long expected improvement is not entirely out of the range of possibility. The lack of trading during the past week or so has left the market in such a position that it is difficult to accurately quote the market prices. Buyers' ideas, when interested, generally are much lower than sellers' figures. Offerings of hides cover a wide range of prices according to how bad the seller needs funds. Nominal quotations are as follows: Heavy steers 18@20c, heavy cows 17c, buffs current receipts 17c, free of grub and short haired 18@20c asked; extremes current receipts 17c; free of grub and short haired 17@19c asked; branded hides 12@13c flat, country bulls 17@18c, calfskins 15@20c.

**NORTHWESTERN HIDES**—The Twin City market remains in the same position previously occupied, that is, quiet and waiting. A little inquiry is noted for short haired stock, best selection, but sales of sizable lots fail to be consummated. Long haired stock is in a dead-locked position with demand for hides of this description being passive and trading insignificant. Market not established owing to lack of recent trading in which case last sale prices are nominally quoted at 16c, 50 lb. short haired free of grub stock, 15½c for 25 lb. and up, hides short haired and free of grubs.

**CALFSKINS**—Conditions remain unchanged in the local calfskin market as far as activity is concerned. Market nominally quoted at 25c for first salted Chicago city calfskins. No sales reported today. The conditions existing in the east are about on a parity with the western situation. New York City calfskins nominally held at \$2 5-7; \$3 7-9; \$4 9-12. Report is received today that exporters of French city calfskins are having much difficulty in securing permits for exportation of French material. Paris cities last reported as selling at 27½c for 15-25 lb.; 30@31c for 1"-16 lb. description. Ohio cities recently sold at 22½c. Country run calfskins nominally held 15@20c according to section. Deacons unchanged at \$1.50; first salted kipskins nominally quoted at 22½c.

**HORSEHIDES**—The market in general exhibits a depressed condition. Opinion is mixed as to the quantities of horsehides in dealers' hands at the moment. \$7 was bid today and refused for car renderers. Sellers' views were \$8. Market nominally quoted \$7.50; fronts \$5.50; butts \$2.75@2.50.

**SHEEP PELTS**—No new developments are noted in sheep pelts. Packer sheep and lambskins range from 80c to \$1.15 as to descriptions. Dry pelts 20@22½c; pickled skins \$7.50@8.50.

### New York.

**PACKER HIDES**—Market is quiet and waiting. April salting steers last sold 24c. Steers of September salting ahead moved at 27c. Buyers generally are slow at the present time to enter the market. Small packer hides quiet. Deliveries are now being made of nearby steers and cows sold some time ago. At an outside point 2,000 May-June-July steers sold at 24c. Car of native cows also sold at 24c.

**COUNTRY HIDES**—The general situation continues quiet and weak with practically no trading noted today. Extremes quoted at 17@18c for middle west late take-off and free of grub choice quality extremes are quoted at 19@20c. Several lots of back salting long haired extremes are offered at prices ranging from 13 to 15c. Buffs are nominally held at 16@17c for late receipts.

**CALFSKINS**—Market continues to rule quiet. Buyers generally have lowered their ideas as to values and are entertaining views not over \$2@3@4 for New York Cities. A car of outside nearby skins sold at \$1.50-2.25 and \$3.00.

### Boston.

Conditions remain unchanged in the local hide market as far as activity is concerned. Slight improvement in upper leathers during the week gives a better feeling to trade and occasional lots of raw stocks are changing owners as a result. Tanners continue to purchase on a hand to mouth basis. Stocks of hides in tanners' possession are believed to be small and any great activity in the leather market it is said will be immediately felt in a demand for raw stock. Western extremes range from 16 to 19c according to seller, quantity, etc., although other less desirable hides are quoted below these figures. Tanners' ideas for choice, strictly free of grub stock are not over 18c, but offerings of hides of this description are not numerous. Southern extremes range from 13 to 17c with the outside figure asked for northern, southern stock. Sellers would in all probability listen to bids of 1c less. Buffs from middle western points offered at prices ranging from 16 to 19c.

### CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Markets is as follows:

Where there has been a slight improvement over last week, the demand continued normal, fairly sufficient to keep the moderate supplies moving. Supplies of beef have been moderate throughout the week. The few choice steers held steady with last week's closing until Thursday, when there was a slight decline, while medium and common steers strengthened \$1. With the exception of a few houses, the assortments have been poor, with the bulk consisting largely of plain grassy steers. The cow supplies have run largely to the lower grades with few grading better than medium. Prices have shown no change over a week ago. The moderate supply of bulls met with a better demand the latter half of the week, and prices have advanced 75c. The moderate supplies of kosher beef, under a fairly good demand, showed no change in price from a week ago.

The general quality of the fairly liberal offerings of lamb this week have shown improvement over the past few weeks. While prices have fluctuated slightly, the week is closing steady with a week ago.

The light offerings of mutton have met with a similar demand and prices show no change from last Friday.

The bulk of the moderate offerings of veal has moved steadily at last week's closing prices, while choice handy weight natives, of which the percentage was the lightest, have advanced from \$1@2.

With the demand fully ample to keep the moderate supplies well cleaned up the first half of the week, prices held firm to slightly higher in spots with a week ago. However, with a few late arriving cars the market showed some weakness on Thursday and the week will close slightly lower than last Friday.

Compared with last Friday, choice steers 50c lower, common and medium \$1 higher. Cows steady, bulls 75c up and kosher beef steady. Lambs and mutton mostly steady. Choice veal \$1@2 higher, other grades steady. Pork loins, butts and spare ribs \$1 lower, skinned shoulders \$1 up and picnics steady. There will be a good clean-up on beef and veal and a light carry-over of lamb and pork.

### A Direct Cut in Rendering Expense

is assured when the "Wanco" System is employed. A proven apparatus, with an unparalleled reputation

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**EMIL KOHN, Inc.** Office and Warehouse: 337 to 347 East 44th Street  
NEW YORK, N. Y.  
Ship us a small Consignment and see how much better you can do. Results Talk! Information gladly furnished.

## Calfskins



### At Last—An All-Temperature Scale

The fact that scales would not weigh the same in all degrees of temperature was so until Chaillon experts designed the

### CHAILLON THERMOSEAL SCALE

This Scale WILL weigh accurately in any degree of temperature, because of a special thermostatic device. The Scale will perform correctly even should the room in which it is used have a wide range of temperature in a single day.

The Thermoseal Scale is made in a number of designs and sizes. Complete information upon request.

**JOHN CHAILLON & SONS**

Established 1835

85 Cliff Street

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# LIVE STOCK MARKETS

## CHICAGO

(Special Letter to The National Provisioner.)

Union Stock Yards, Chicago, Aug. 26. There has been a good healthy tone to the cattle trade this week with daily advances since Monday on desirable grades and an appreciation in values noticeable on all classes. Receipts locally at 49,600 for the first four days show an increase of over 1,000 as compared with like period last week, and ten markets, with 203,000 for the four days, are nearly 14,000 larger than the corresponding time a week ago, but 88,000 less than the same period a year ago. Quality has been well divided between the several grades, no great scarcity being noted, considering the time of year, on choice cattle, while no glut of common grassers has featured the run. Under the stimulus of a fairly broad inquiry for good killing kinds from local packers and Eastern shippers, good and choice steers of all weights are mostly 50¢ to 75¢ higher, fat grassy cattle and the good to fairly choice grades mostly from \$14.50 to \$16.50, which declined severely last week, showing the most improvement. A new top at \$17.75, the highest since early in January, was recorded today, both strong and light weights reaching the high point. The week's run has seen quite a number of loads choice enough to sell at \$17.25 upward and since Monday, Iowa, Illinois and Ohio have had market topping offerings on the market. Medium grades of steers at \$12.25 to \$14.00 are around 40¢ to 50¢ higher for the week and the commoner kinds are mostly 25¢ better in price and selling much more readily. Medium to choice grades of cows at \$7.25 to \$12.00 have taken the steer market advance, most sales today looking half a dollar higher than the week's opening and the trashy kinds and canners generally average 25¢ better. The calf market had a sensational mid-week advance and is fully \$2.00 higher on choice veals which sold at \$16.50 to \$17.00 today, although rough heavy calves selling from \$6.00 to \$9.00 show little improvement. Heavyweight butcher bulls have been scarce and are steady to strong with the week's opening, odd sales at \$8.00 to \$11.50 being made. Bolognas after some early strength following last week's bad trade, have settled back sluggish and inactive under moderate supplies and are barely steady, bulk going at \$5.50 to \$6.75. Bulk of the range cattle here Monday sold steady as compared with the preceding week, quality being of a slightly better average. Sales ranged largely \$9.00 to \$11.75.

A bearish undertone has been the rule in the trading for the past week with the exception of last Saturday when there was a slight flurry, and today when a rather sharp advance was recorded, measuring fully 15¢ to 25¢. Shipping demand was broader Wednesday than any time for the past week or more and there was a fair call from the source today, especially for the better grade butchers of all weights. The market today was mostly 25¢ to 50¢ lower compared with Thursday a week ago, with the good and choice light and light butchers off the least, while packing sows were generally 50¢ to 60¢ lower. Desirable pigs, suitable for Eastern shipping orders, are about steady with a week ago today, bulk of such kinds weighing 100 to 125 lbs., selling at \$13 to \$14.50. The desirable 130 to 160 lb. weights have also held up relatively well. Chicago receipts for week to date total about 96,000, being an increase of around 9,000 over the same four days a week ago. The ten market total for the week thus far, at around 278,000, is about 6,000 more than same period a week ago, although it shows a 34,000 decrease from the corresponding period last year.

A turn in producers' favor in the market for dressed lamb and mutton, the development, locally, of a good shipping demand for fat lambs and of brisk feeder competition together with lighter receipts at Chicago, have been influences that have assisted in lifting the price list on practically

all grades of sheep and lambs to sharply higher levels this week than last. Fat classes selling today at the high point of the week to date, showed advances of mostly \$1.25 to \$1.50 on lambs, \$1.00 to \$1.25 on yearlings and mostly 50¢ on matured sheep over the corresponding day last week. Range lambs selling today at \$14.00 to \$14.25 were no better than \$12.50 to \$12.75 stock sold the same day last week, while natives at \$12.00 on Thursday of last week were easily as good as natives at \$13.25 on today's market. Medium grades of natives are up as much or more than the good to choice kinds and the general tone of the trade has been such as to indicate that the statement made in this report a week ago today to the effect that the bottom of the decline had then apparently been struck, was well founded.

## KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Aug. 25.

General dullness prevailed in the early cattle market but later the movement became larger. Prices held steady. Quality was plain. Stockers and feeders sold readily, especially those with quality. Though other markets were lower, hog prices here held steady with demand active, top \$15.00 for medium lights and pigs. Sheep and lambs sold readily at steady prices. In some cases native lambs were up 25¢. Receipts today were 10,000 cattle, 4,500 hogs, and 9,000 sheep, compared with 7,000 cattle, 4,500 hogs, and 8,000 sheep a week ago, and 17,200 cattle, 7,350 hogs, and 13,300 sheep a year ago. Following the liberal receipts of the two preceding days this week, today's supply was 3,000 larger than a week ago. At the outset killers tried to lower prices, but salesmen stood steady and finally got Tuesday's prices. The movement over the scales was large in the late afternoon. Most of the cattle offered were medium to fair grass-fat steers that brought \$9.00 to \$11.50. Some heavy grassers sold up to \$13.50. Choice fed steers were lacking. Cows and heifers were steady with a fairly active demand. Prices for calves were steady. Prices for thin cattle held steady. Demand was liberal and the supply was large. Volume of sales was up to the level of a week ago. Most buyers are inclined to hold off when prices show a rising tendency, and a large number of common to fair thin cattle are going out to be held on grass. Fleishy feeders are selling slowly.

Hog prices today held steady at Tuesday's average, except rough, heavy packing sows and they were 25¢ lower. Medium and light weights and pigs sold up to \$15.00 and the bulk of the hogs brought \$14.50 to \$15.00. Good stock pigs were in active demand. Prices for fat hogs elsewhere were lower.

Prices in the sheep division held fully steady, exceptions on native lambs 25¢ higher. Most of the Western lambs sold at \$12.50 to \$13.00; ewes, \$7.00; wethers, \$7.50; yearlings, \$8.75, and native lambs, \$12.25. The good feeding lambs sold at \$11.50 to \$12.00. The market is fully 50¢ to \$1.00 higher than a week ago.

## ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Aug. 25.

Very moderate runs characterized the cattle movement at this market. We had something over 23,000 this week, and a large proportion of them were steers. The quality for the most part averaged plain, particularly amongst our native offerings. On the Western and Southern side we had a good run of Texas and Oklahoma grassers which were much the same in quality as they have been during the entire season. The moderate run has caused considerable activity in the market, and a general trend towards higher prices. The sellers insist that the market is only fully steady, but the buyers think it 25¢ to 50¢

higher for the week. We are receiving some strictly corn-fed steers in the yearling class. They are selling up to \$16.50 and could be good enough to probably bring a little more money. Baby beefs of the near prime kind are selling from \$15.50 to \$16.00. Heavy steers range as high as \$16.75, but we are not receiving many that reach this figure. They are selling for the most part in a range of \$11.00 to \$13.50. Oklahoma and Texas steers are finding prompt sale at prices ranging from \$9.50 to \$11.75. Butcher stock is not coming in very great quantity. There is an advance on the best grades, but the plainer kinds are not selling better than steady, and the common ones find very slow sale. The stocker and feeder market on a comparatively small run is active and prices on the desirable classes show an advance for the week of 25¢ to 50¢.

We had another very light week in hogs, there being but 39,000 in the count. Notwithstanding this fact, however, prices have gone off to the extent of 45¢ to 60¢ for the week. The quality of the run is only fair. Today's quotations are: Mixed and butchers, \$14.70 to \$15.30; good heavys, \$14.00 to \$14.65; roughs, \$12.25 to \$13.25; lights, \$15.00 to \$15.30; pigs, \$12.00 to \$15.00; bulk, \$15.00 to \$15.25.

Around 11,000 sheep is the count for the week. Prices, particularly in the past two or three days, have taken a decided upturn. Best fat lambs are selling at \$12.00 to \$12.25, with the medium kind going at \$11.25 to \$11.75. Mutton sheep are bringing \$7.00, and breeding ewes \$7.50, with the choice grades selling a little higher. As for a considerable period past our receipts of aged stock in the sheep house are very light.

## OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Nebr., Aug. 26.

Cattle receipts have been moderately liberal and prices broke sharply early in the week. Later there was a reaction and most of the early decline was regained, although a good share of the grass cattle that were here sold around the low point of the season and lower than cattle have been selling at any time during the past three or four years. On what few corn-fed steers were offered the market held steady but grass cattle suffered from a lack of competitive buying by country feeders. Best corn-fed beefs are still quoted up to \$17.00 but it takes something really choice in the way of Western grass steers to bring better than \$12.00, and the bulk of the grassers sell around \$8.00 to \$10.00. Cows and heifers suffered even more than the beef steers, selling largely at \$6.50 to \$8.00, with little of any consequence above \$9.00. So far this month August receipts have fallen 50,000 short of a year ago but owing to the slack demand from feeder buyers the undertone to the general market continues very weak.

With seasonably light receipts of hogs the market has developed no new features of late. Shipping demand has lacked urgency, however, and as local packers still take a bearish view of the situation, values have been steadily working toward lower levels, the decline in prices compared with a week ago amounting to about 50¢. In fact there is no urgent demand for hogs from any quarter and all classes of buyers appear to be making every possible effort to force prices down. There were about 8,500 hogs here today and they generally sold about 25¢ lower. Tops brought \$14.60 against \$15.50 on last Wednesday and bulk of the trading was at \$13.60 to \$14.00 against \$14.10 to \$14.50 a week ago.

Vigorous buying of sheep and lambs by the country for feeding purposes has been the feature of the trade this week and prices for both fat stock and feeders have advanced fully 25¢ to 50¢. Range lambs for both killing and feeding purposes are quoted at \$11.50 to \$13.00, yearlings are bringing \$7.75 to \$8.75, wethers are bringing \$6.75 to \$7.75, and ewes, \$5.50 to \$7.00.



# ICE AND REFRIGERATION

## ICE NOTES.

Miller Hinshaw will establish an ice plant at Winston-Salem, N. C.

J. H. Allison & Co. will erect a cold storage warehouse at Chattanooga, Tenn.

The Standard Ice Co., Baton Rouge, La., will erect a 3,000-ton ice storage plant.

The Abilene Gas & Power Co. will establish an ice and power plant at Abilene, Tex.

The Gulf Coast Fishing Corporation will establish a cold storage plant at Pensacola, Fla.

The Blue Ridge Ice & Coal Corporation has been organized recently in Winston-Salem, N. C.

The plant of the Springdale Ice & Cold Storage Co. at Springdale, Ark., is nearing completion.

Speers & Miller have purchased the site for an ice plant which they will erect at El Paso, Tex.

The S. & W. Cash Store, Marlow, Okla., is installing a refrigeration system for its meat market.

I. E. Salley and R. J. Green will establish a 6-ton-daily-capacity ice plant at Orangeburg, N. C.

The Kennebec Ice & Delivery Co., Norfolk, Va., has increased its capital from \$25,000 to \$50,000.

The Latham Ice Co., Stillwater, Okla., has increased its capital stock from \$600,000 to \$1,000,000.

The Blue Valley Ice & Storage Co. has purchased a plant at Leeds, Mo., which it will remodel for ice and cold storage.

The Lucerne Park Packing Co., Lucerne Park, Fla., will erect a plant with cold storage facilities, at a cost of \$100,000.

The Standard Ice & Fuel Co., Charlotte, N. C., will double their capacity by installing \$150,000 worth of equipment.

The Porter-Judy Fruit Co., Jacksonville, Fla., will remodel its plant and install refrigeration equipment at a cost of \$40,000.

The Carolina Creamery Co., Asheville, N. C., will erect a plant and install refrigerating equipment at a cost of \$300,000.

Lightning struck the Clarksburg Ice Co. plant at North Adams, Mass., recently and the resulting fire totally destroyed the building.

The Miami Ice Cream & Dairy Co., 411 8th street, Miami, Fla., will erect a 50 by 100 foot building and install 15-ton ice and ice cream machinery at a cost of \$30,000.

The Alexandria Ice & Cold Storage Co., Alexandria, La., will expend \$75,000 on plant improvements which will give them increased capacity and additional storage space.

F. E. Sadler, president of the Arctic Ice & Cold Storage Co., New Albany, Ind., has been appointed receiver for the company. Mr. Sadler will continue to operate the plant.

The Commerce Ice Co. has been organized at Commerce, Ga. It will start with a paid up capital stock of not less than \$20,000, and a modern ice factory will be erected.

The Crystal Ice Co., Winston-Salem, N. C., will erect a 2,000-ton storage building.

install machinery and make improvements in its plant which will increase its capacity to 40 tons.

Fire destroyed the icehouses of the Massachusetts creamery at Enosburg Falls, Va., resulting in a loss of between \$3,000 and \$4,000. The buildings will be replaced immediately.

A new cold storage plant is being erected by the Cape Fear Packing Co. at Wilmington, N. C., and will be ready in the near future. The plant recently purchased from the Independent Ice Co. is being renovated and will have a capacity of 200,000 cubic feet.

## CANADIAN MEAT SUPPLIES.

There are about 3½ lbs. of meat for every person in the Dominion now ready in cold storage throughout Canada, according to a statement of the Industrial and Development Council of Canadian Meat Packers. That is less than ten days' normal consumption. Returns as compiled by the Bureau of Statistics at Ottawa for July were: All meats, 52,463,200 lbs.; less meat in cure, 21,084,358 lbs.; meat ready for market, 31,378,842 lbs.

The average consumption is 137 lbs. a year for each person. A year's requirements, therefore, total 1,233,000,000 lbs. The quantity of meat in storage all told is equal to 15½ days' supply for the Dominion and the quantity actually ready is equal to 9½ days' supply.

It is false to assume that there has been an increase, says the statement, because by comparison with June returns only an increase has been shown in pork, mutton and lamb. The decrease in the quantity of beef more than outweighs that increase. In fact, the net drop in all meat supplies is 5.18 per cent compared with a month ago, and the net increase compared with a year ago is less than one-sixth of one per cent.

There are now in store in all the warehouses in Canada exactly one-half the supplies of meats there were in January, 1919. The drop since January last even is one-third, as the following table will demonstrate:

	Jan., 1919 lbs.	Jan., 1920 lbs.	July 1, 1920 lbs.
Pork	38,292,000	22,132,000	41,973,000
Beef	57,167,000	50,263,000	9,408,000
Mutton and lamb	8,964,000	7,160,000	1,081,000

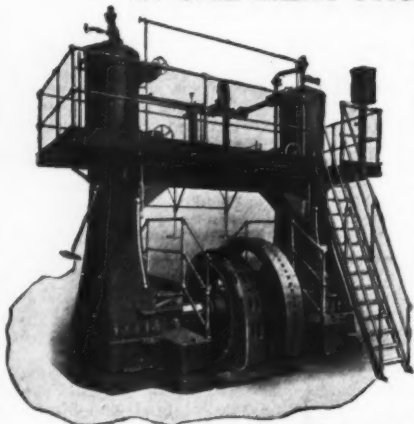
Total 104,423,000 79,555,000 52,462,000

The changes from June last and July, 1919, can be easily grasped from the following percentages:

	Since Jan., 1920 %	Since July, 1919 %
Pork, increase.....	22.42	5.83
Mutton and lamb, increase..	21.50	32.32
Beef, decrease.....	43.92	38.15
Net decrease.....	49.00	38.00
Net decrease.....	5.18	
Net increase .....		.15

**COLD STORAGE INSULATION** **ALL KINDS OF REFRIGERATOR CONSTRUCTION**  
**JOHN R. LIVEZEY** 1933 Market Street  
Philadelphia, Pa.

## YORK REFRIGERATING MACHINES IN THE MEAT PACKING INDUSTRY



Packing Houses are noted for their efficient operation. Hence it is only natural that one of the leading Packers should install five York Semi-Enclosed High Speed Refrigerating Machines, with direct motor mounting, during a period of three years.

While this Machine is a new creation of the York Organization, its basic features are those of the Original York Machines, which have given such universal satisfaction for more than 20 years.

Prices and complete information on application.

**YORK MANUFACTURING CO., YORK, PA.**  
(Ice Making and Refrigerating Machinery Exclusively)



## PURITY IS ESSENTIAL IN AMMONIA

For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

# BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Booklet.

**Henry Bower Chemical Manufacturing Co.,** 29th Street and Gray's Ferry Road  
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*SPECIFY BOWER BRAND ANHYDROUS AMMONIA which, subject to prior sale, may be obtained from the following:*

Atlanta—M. & M. Warehouse Co.  
Baltimore—Wernig, Moving, Hauling & Storage Co., 100 W. Lombard St.  
Boston—G. W. Goerner, 40 Central St.  
Buffalo—Keystone Warehouse Co.  
Chicago—Ernst O. Heinsdorf, 1004 Cunard Bldg.  
Cleveland—General Cartage & Storage Co.  
Jacksonville—St. Elmo W. Acosta.  
Mexico, D. F.—Ernst O. Heinsdorf.

Newark—American Oil & Supply Co.  
New York City—Roessler & Hasslacher Chemical Co., 709 Sixth Ave.  
Norfolk—Henry Bower Chemical Mfg. Co., Agency, First & Front Sts.  
Philadelphia—Henry Bower Chemical Mfg. Co.  
Pittsburgh—Pennsylvania Transfer Co., Duquesne Freight Station; Pennsylvania Brewers Supply Co., Union Arcade Bldg.

Providence—Rhode Island Warehouse Co., Edwin Knowles.  
Richmond—Bowman Transfer & Storage Co.  
Rochester—Rochester Carting Co.  
Savannah—Benton Transfer Co.  
Toledo—Moreton Truck & Storage Co.  
Washington—Littlefield, Alvord & Co.

### VISCERA INSPECTION TABLES.

(Continued from page 19.)

completed, and overtime work is thus avoided. As practically no soiling of fats occurs, yields of fats are exceptionally high.

#### For Plants of Small Capacity.

For establishments having a small hog-slaughtering capacity—approximately 125 per hour or less—a combination moving-top table has been designed. Provisions have been made for placing the head in a corner of the compartment occupied by the viscera in such a position that both are readily accessible for inspection and pass by the inspector together.

After the inspection is completed the house separating operations are completed on the same table. In such a case one piece of equipment is sufficient for both the inspection and the work of the establishment.

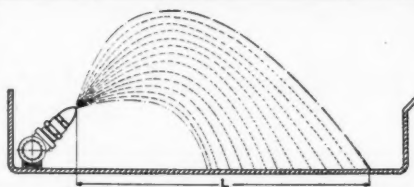
Illustrations shown in this article of these tables in actual operation in packing plants are shown by courtesy of the Allbright-Nell Co., of Chicago, manufacturers of the apparatus described.

### VALUE OF THE INSTITUTE.

(Continued from page 17.)

Bulletins are issued frequently and mailed to every member of the association when matters of importance to the trade appear from time to time, and it may be said that these bulletins, filled with useful and valuable information, have been illuminating and helpful to the packers. The association is now on a strictly business basis, and the meetings of the executive committee and the annual conventions waste no time on things that are not of importance to the trade.

With all the advantages to be derived from membership in this association, I can say that there is not a packer, large or small, in the country who can afford to be out of it, if he desires to keep in touch with a progressive business, changeable in methods of manufacture and constantly fluctuating in values of product and a general knowledge of conditions.



**"SPRA-RITE"**

### THE "TWO-VANE" BRINE SPRAY NOZZLE

Leading packers everywhere employing brine spray lofts for hog and beef coolers have adopted "SPRA-RITE" Brine Spraying Equipment by reason

of the high cooling efficiency and non-clogging features of "SPRA-RITE" Nozzles.

Bulletin No. 5 now ready for distribution. Write for your copy today.

**THE STAR BRASS WORKS, Manufacturing Engineers**

3121 Carroll Ave., CHICAGO, ILL.



## JAMISON'S STANDARD TRACK DOOR

A powerfully constructed, thoroughly insulated Cold Storage Door for Packing Houses, Abattoirs and all plants where overhead rails are in use.

*May we send you catalog 9?*

**Jamison Cold Storage Door Co.**

Formerly  
Jones Cold Storage Door Co.

Hagerstown, Maryland

U. S. A.

I sincerely hope to see a record gathering at the convention in Atlantic City in

September, and to see every packinghouse, big and little, represented there.

## INSULATION MUST BE GOOD TO OBTAIN SATISFACTORY RESULTS

"AND YOU CAN'T BEAT CORK!"

THAS A FACK—BRACK an MACK

OUR BOOKLET WILL INTEREST YOU. WRITE US

**THE UNION INSULATING CO. Great Northern Building CHICAGO**

## For PERFECT REFRIGERATION



"THE WORLD OVER"

### Install the BAKER SYSTEM

Here Is What Mr. Breckenmaker of Cumberland, Iowa,  
Says of His Machine

"I have just started my machine for another season's run and am more than pleased with my investment. I saved over \$200.00 on my ice bill last year besides getting rid of the muss and slop around the shop—the box is as sweet and clean now as can be. It is a pleasure for the butcher who has used ice for 15 years to go into a box that is mechanically cooled.

The average butcher will use at least 55 tons of ice a season—at \$7.00 per ton equal to \$385.00 per year. Figure this on a ten-year basis for I am figuring the machine the same. That would make his ice cost him in ten years \$3,850.00 and nothing left. The cost of running the machine using city water at 70c per thousand gallons, while water pumped from a well would be much cheaper, but take the city water at that high figure, and the cost of running the machine for a period of ten years will not exceed \$2,000.00. You have saved \$1,850.00 and have the machine left, so the machine has paid for itself and is ready to go on doing business. It is just like this with me—if I had to run a market and use ice, I would not run the market."

Write for Bulletin  
No. 42-D  
IT'S FREE

**Baker Ice Machine Co., Inc.**  
OMAHA NEBRASKA



## DAY'S MEAT MIXERS

Seven Sizes—60 lbs. to 1100 lbs.  
Belt Drive or Motor Drive

Saves Time and Money in  
Mixing Meats, Sausage  
and Other Ingredients

No Waste or Leakage

**THE J. H. DAY CO.**  
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"ATLASTA box that stands the knocks"

**Solid Fibre and Corrugated  
Shipping Boxes**

Owned and operated by D. M. Goodwillie Co.,  
Kurz Bros. Co., and Republic Box Co.

**ATLAS BOX COMPANY**  
1385 North Branch Street  
CHICAGO, ILL.

## Here's A Bargain for You

### TWO 58½ TON FRICK REFRIGERATING MACHINES

Size 13'6"x20"x20".  
Evaporating pressure, 15.67 pounds.  
Condensing pressure, 184 pounds.  
Steam pressure, 100 pounds.

These are single acting machines, driven by Corliss Engine. They are equipped with atmospheric type ammonia condensers, ammonia receiver and oil separator.

Guaranteed in usable condition and offered for immediate shipment at a most alluring price.

May be inspected at our plants, Parlin or Carney's Point, N. J., or photostat will be sent on request.

**Du Pont Chemical Co.**  
Incorporated  
Wilmington Delaware

## FOR SALE

### Pfaudler enamel lined Tanks and Refrigerating Machines

- 6 Horizontal Tanks, 7 ft. inside dia. 82 ft. long, 23,250 gals. each, \$3.00 per bbl.
- 6 Horizontal Tanks, 8 ft. inside dia. by 82 ft. long, 30,380 gals. each, \$3.00 per bbl.
- 6 Horizontal Tanks, 10 ft. inside dia. by 46 ft. long, 24,366 gals. each, \$3.00 per bbl.
- 12 Horizontal Tanks 10 ft. inside dia. by 44 ft. long, 25,544 gals. each, \$3.00 per bbl.
- 37 Vertical Tanks, 9 ft. 6 in. inside dia. by 17 ft., 8,463 gals. each, \$3.00 per bbl.
- 2 58½ ton Frick Ice Machines, 13½x20x20, including ammonia compressor, condenser and oil separator, F. O. B. New Jersey, \$5,800 each.
- 1 6 ton Arctic Ice Unit including compressor, condenser, receiver and brine tank, F. O. B. Virginia, \$1,850.
- 1 York Refrigerating Machine, 18 tons capacity, complete with vertical compressor and condenser, 9x13½x12 F.O.B. New Jersey, \$3,450 each.
- 2 Remington Ice Machines, 7½x10½x12, including compressor and engine only, F. O. B. New Jersey, \$1,500 each.

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BREWERY DISMANTLER  
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## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Aug. 24, 1920.—Latest quotations on chemicals and soapmakers' supplies are as follows: 74 to 76 per cent caustic soda, 5¼@6c lb.; 60 per cent caustic soda, 5¼c lb.; 98 per cent powdered caustic soda, 6½@6¾c lb.; 48 per cent carbonate of soda, 3½@3¾c lb.; 58 per cent carbonate of soda, 3@3½c lb.; talc, 1¼@2c lb.; sillex, \$20 per 2,000 lbs.

Clarified palm oil, in casks (2,000 lbs.), nominal, 10½@11c lb.; yellow olive oil, \$3 @3.25 gal.; Cochiti coconut oil, 17@17½c lb.; Ceylon coconut oil, 15½@16c lb.; cottonseed oil, 13½@14c lb.; soya bean oil, 13¾@14c lb.; corn oil, 13@13½c lb.; peanut oil, in bbls., deodorized, 17@18c lb.; peanut oil, in bbls., crude, 10@10½c lb.

Prime city tallow, special, nominal, 10c per lb.; dynamite glycerine, nominal, 27½ @28c lb.; saponified glycerine, 88 per cent, nominal, 19@20c lb.; crude soap glycerine, nominal, 17¼@17½c lb.; chemically pure glycerine, 28@28½c lb.; prime packers' grease, 8½@9c lb.

## SKINNER PLANT TO RESUME.

It is reported from Omaha that the Skinner Packing Company, whose new two-million dollar plant has been shut down because of disputes between stockholders, has effected a loan of \$2,000,000 to provide funds for purposes of operation, purchase of livestock, etc., and that the plant will be in full operation within a very short time.



## FOR PURCHASING DEPARTMENTS

### TANKAGE PRESS IN SERUM PLANT.

The Fort Dodge Serum Company, of Fort Dodge, Iowa, has just purchased from the Brecht Company a No. 8 hydraulic tankage press outfit. This is the type generally used in by-products departments of packinghouses. In this case, however, it will be used for the purpose of pressing serum from the ground meat. New uses for equipment formerly employed only in packinghouses are being found every day.

### DOLD USES KRAMER HOG SCRAPER.

The Jacob Dold Packing Company, Buffalo, N. Y., has awarded a contract to L. A. Kramer of Chicago for the erection of a Kramer hog dehairing machine in its main plant at Buffalo. This machine is to have a capacity of 600 hogs per hour. The Kramer machine, recently described and illustrated in the columns of The National Provisioner, is said to be especially adapted to big killing capacities, which commended it to the Dold Company in the selection of a machine for its purposes. The Kramer machine avoids the use of hooks in handling hogs, and also avoids exposing sinews or dropping hogs, and does not require the manipulating of levers or clutches, etc. The first machine of this type was erected in the plant of the Skinner Packing Co., Omaha, Neb., and one is also being built for A. Fink & Sons, the pork packers of Newark, N. J.

### YORK REFRIGERATION EQUIPMENT.

Since their last report of July 30 the York Manufacturing Co., York, Pa., report having made the following sales and installations of refrigerating machinery and equipment in the meat and allied trades:

Skinner Packing Co., Omaha, Neb., two 200-ton vertical single-acting refrigerating machines, each direct connected to uniflow engines, two 100-ton vertical single-acting high speed semi-enclosed refrigerating machines, each with motor mounted direct on crank shaft, and miscellaneous equipment, including one 175-ton and two 125-ton shell and tube brine coolers, ammonia receiver and considerable equipment for their freezing system.

Kansas Ice & Storage Co., Salina, Kans., have added to their York refrigerating equipment another 100-ton vertical single-acting high speed semi-enclosed refrigerating machine, with motor mounted direct on crank shaft, and condensing side, including flooded atmospheric ammonia condensers.

City of McRae, McRae, Ga., one 24-ton vertical single-acting belt driven enclosed refrigerating machine and condensing side, also a 12-ton low pressure air raw water flooded freezing system and refrigerating system, including double pipe brine coolers and 2,000 feet of 2-in. brine piping for ice storage, beef storage and cooling room.

Jones & Lamb, Sixth and Lombard streets, Baltimore, Md., a 100-ton condensing side, including flooded atmospheric ammonia condensers, and 8-ton freezing system, 7 coils of Baudelot coolers, each 20 ft. long, 12 pipes high, of 2-in. galvanized pipe, one 36-in x 8-ft. and one 2-in. x 7-ft. vertical ammonia drier cooler purifier, and one 30-in. x 10-ft. vertical liquid trap.

George W. Stark, meat market, St. Louis, Mo., one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Athens Market, meat market, Oakland, Cal., a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

A. S. Gilson, meat market, Campbell, Cal., one ¾-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

W. C. Gallaher, meat market, Hanford, Cal., one 5-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Tonopah Divide Mercantile Co., general store, Tonopah, Nev., one 6-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Cape Fear Packing Co., Wilmington, N. C., one 12-ton and one 20-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

The Hunstiger Co., meats, St. Cloud, Minn., one 15-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

J. L. Kincaid, meat market, Etowah, Tenn., a 1-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Star Meat Market, Punxsutawney, Pa., a 1-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Frederick H. Helbig, Jr., meat market, 1185 Stratford avenue, Bridgeport, Conn., one 4-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Hutwelker & Briggs, packers, Brooklyn, N. Y., one 30-ton vertical single-acting belt driven enclosed refrigerating machine and condensing side, also a small freezing system.

Gaut & Fox, packers, Sweetwater, Tenn., one 6-ton vertical single-acting belt driven

enclosed refrigerating machine and high pressure side complete.

J. F. Matousek, Walthill, Nebr., is adding to the York refrigerating equipment in his meat market one 3-ton York vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Lucas Bros., meat market, Brownsville, Pa., one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Ellsworth Stores Co., meat market, Morris Run, Tioga county, Pa., one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Fred H. Poland, meat market, Fullerton, Nebr., one 1-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Plymouth Market & Grocery Co., Plymouth, N. C., one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Home Provision Co., meat market, Akron, O., one 8-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

J. C. Bright & Co., provisions, Lansford, Pa., one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

E. W. Brickels Co., meat market, Utica, O., one 1-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Reckers Bros., meat market, Adrian, Minn., one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Pine Bluff Produce & Provision Co., Pine Bluff, Ark., one 5½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

### WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Markets at Chicago and three Eastern markets on Thursday, August 26, 1920, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef—</b>				
<b>STEERS:</b>				
Choice	\$27.00@28.00	\$27.50@28.00	\$27.00@28.00	\$26.00@26.00
Good	23.00@26.00	26.00@27.00	23.00@26.00	24.00@26.00
Medium	17.00@20.00	23.00@25.00	19.00@22.00	19.00@22.00
Common	14.00@16.00	19.00@21.00	16.00@18.00	14.00@18.00
<b>COWS:</b>				
Good	17.00@18.00	17.50@18.50	16.00@17.00	15.00@17.00
Medium	15.00@17.00	16.50@17.00	14.00@15.00	13.00@15.00
Common	12.00@14.00	13.50@14.00	12.00@13.00	10.00@12.00
<b>BULLS:</b>				
Good	17.00@18.00	17.50@18.50	16.00@17.00	15.00@17.00
Medium	15.00@17.00	16.50@17.00	14.00@15.00	13.00@15.00
Common	12.00@14.00	13.50@14.00	12.00@13.00	10.00@12.00
<b>Fresh Lamb and Mutton—</b>				
<b>LAMB:</b>				
Choice	28.00@30.00	30.00@31.00	30.00@32.00	29.00@31.00
Good	25.00@27.00	29.00@30.00	27.00@29.00	27.00@28.00
Medium	22.00@24.00	25.00@27.00	23.00@25.00	24.00@26.00
Common	18.00@21.00	20.00@23.00	20.00@22.00	20.00@23.00
<b>YEARLINGS:</b>				
Good	23.00@25.00	24.00@26.00	23.00@25.00	22.00@24.00
Medium	20.00@22.00	21.00@23.00	20.00@22.00	20.00@22.00
Common	18.00@19.00	19.00@20.00	18.00@19.00	18.00@19.00
<b>MUTTON:</b>				
Good	13.00@15.00	15.00@16.00	15.00@16.00	16.00@18.00
Medium	11.00@13.00	13.00@14.00	14.00@15.00	14.00@15.00
Common	9.00@11.00	10.00@12.00	10.00@12.00	12.00@13.00
<b>Fresh Veal*—</b>				
Choice	24.00@26.00	24.00@26.00	24.00@26.00	24.00@26.00
Good	21.00@22.00	21.00@22.00	20.00@22.00	20.00@22.00
Medium	18.00@19.00	18.00@19.00	16.00@18.00	17.00@19.00
Common	14.00@15.00	12.00@13.00	14.00@15.00	14.00@16.00
<b>Fresh Pork Cuts—</b>				
<b>LOINS:</b>				
8-10 lb. average	38.00@39.00	35.00@36.00	35.00@37.00	34.00@36.00
10-12 lb. average	36.00@37.00	34.00@35.00	33.00@34.00	32.00@34.00
12-14 lb. average	34.00@35.00	32.00@33.00	30.00@31.00	30.00@32.00
14 lb. over	27.00@29.00	26.00@28.00	25.00@28.00	25.00@29.00
<b>SHOULDERS:</b>				
Plain	22.00@23.00	22.00@23.00	22.00@23.00	20.00@23.00
Skinned	22.00@23.00	22.00@23.00	22.00@23.00	20.00@23.00
<b>PICNICS:</b>				
4-6 lb. average	21.00@22.00	21.00@22.00	21.00@22.00	18.00@21.00
6-8 lb. average	20.00@21.00	20.00@21.00	20.00@21.00	18.00@21.00
8 lb. over	18.00@20.00	19.00@20.00	18.00@20.00	18.00@21.00
<b>BUTTS:</b>				
Boneless	28.00@29.00	28.00@29.00	28.00@29.00	28.00@29.00
Boston style	28.00@29.00	28.00@29.00	28.00@29.00	28.00@29.00

\*Veal prices include "hide on" at Chicago and New York.

# Chicago Section

Packers' purchases of livestock at Chicago the first three days this week totaled 21,525 cattle, 52,403 hogs and 24,088 sheep.

Fred J. Duffield of the Jacob E. Decker & Sons Co., Mason City, Iowa, and C. P. J. Kroeck of the Cudahy Bros. Co., Milwaukee, were in Chicago this week.

The Thomson & Taylor Spice Co., the oldest concern in that line in the west, which was incorporated in 1865, has just recently changed the firm name to Thomson & Taylor Co.

The average wholesale price of beef in Chicago for the week ending Saturday, August 21, 1920, as indicated by prices realized on Swift & Company's sales, was 18.83 cents per pound, the range being from 11.25 to 29 cents.

This week has been "Accident Prevention Week, among the employees of Wilson & Company. For one week, beginning Monday August 23, special attention was given to the elimination of accidents and the prevention of fires.

Frank K. Foss, cattle buyer for Wilson & Company, and a nephew of Thomas E. Wilson, was the winner of the pole vault at the Olympic games at Antwerp, Belgium, and made a new world's record with a vault of 13 feet 5 1/2 inches.

Federal Judge Samuel Alschuler this week started hearing the petition of 120,000 stockyards workers for wage increases approximating 20 per cent of their present salaries. The increase sought is \$1 a day, affecting yards employees in Chicago and eleven other cities. Attorney Redmond Brennan, who is representing the Amalgamated Meat Cutters and Butcher Workers of America, states that 80,000 stockyards workers in the south and east will also be affected by Judge Alschuler's decision, according to an agreement made

by the employers and the men. The hearing will last about two weeks.

The men who drive the cattle and hogs from the loading platforms in the stockyards to the pens and weighing stations decided this week to adopt the name "Minor Stockyards Employees' association," and thus a threatened strike was averted. The Chicago Live Stock Exchange, the employers, had objected to the organization of a union, and when informed the yardmen were contemplating a union, announced that any employee affiliated with it would be discharged. But they did not object to the association.

W. W. Bowers, one of the general superintendents of Wilson & Company, has been made vice president and general manager of the Wilson-Martin Company, the new \$15,000,000 concern which operates the plants of the former D. B. Martin Company and other subsidiaries at Philadelphia, Baltimore, Wilmington, Del., and other points. Mr. Bowers will make his headquarters at Philadelphia. He is one of the best-known men in the industry, and will be missed in Chicago packing circles.

Morris & Company this week announced the sale of \$15,000,000 ten-year 7 1/2 per cent gold notes to the Continental & Commercial Trust & Savings Bank, Halsey, Stuart & Co., F. S. Moseley & Co., and the Merchants' Loan & Trust Company. C. M. Macfarlane, vice president and treasurer, conducted the negotiations for Morris & Company. Proceeds of this issue will be used to retire outstanding indebtedness. Public offering of the notes has been made and they have been quickly taken.

Visitors to Chicago this week included James G. Cownie of the Jacob Dold Packing Co., Buffalo; Charles F. Hammond, president of the Hammond Standish Co., Detroit, Mich.; Jay C. Hormel and E. M. Doane of Geo. A. Hormel & Co., Austin, Minn.; E. C. Merritt, vice president and general manager of the Indianapolis Abattoir Co., Fred T. Fuller, president of the Iowa Packing Co., Des Moines; Gustav Bischoff, Jr., general manager of the St. Louis Independent Packing Co.; J. W. Rath, of the Rath Packing Co., Waterloo, Iowa; and Isaac Powers, president of the Home Packing Co., Terre Haute, Ind.

## MEAT PACKING IN PARAGUAY.

There are three American-owned meat-packing plants operating in Paraguay, reports Consul H. H. Balch from Asuncion. These plants are: Compania Paraguaya de Frigorifico y Carnes Conservadas de Asuncion; Frigorifico San Salvador, San Salvador, and the International Products Co., which has a meat-packing plant at San Antonio and a quebracho factory at Puerto Pinasco. These companies are all chartered as Paraguayan concerns, except that at San Salvador, which is Argentine.

The combined statistics of operation for the three meat plants during 1919 show the following results: Animals slaughtered, 101,158; beef canned, 21,829,478 pounds; beef extract, 359,460 pounds; tallow, 3,074,885 pounds.

During April, May, June, October, November, and December, 1919, the three meat-packing plants were either partially or entirely closed down on account of labor troubles or lack of market for their products. The balance sheet of 1918 of one of these plants showed a loss of 123,960 gold pesos. Its capital stock was increased

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**UNION STOCK YARDS  
CHICAGO**

from 250,000 gold pesos to 1,000,000 pesos in November, 1919.

The principal wealth of Paraguay is centered in the cattle industry. As there has never been a census of livestock made, no definite information as to the number in the country is available, but average estimates give the numbers about as follows: Cattle, \$2,500,000; goats, \$5,000; hogs, 60,000; sheep, 600,000.

The live stock generally are of scrub stock, but little effort having been made to improve breeds. The cattle are small and rather thin. The whole country is infected by ticks, but there are no serious cattle diseases in Paraguay. While foot-and-mouth disease and occasionally anthrax break out from time to time, the actual losses through death are small. The disease which does most damage to the horses of the country is known as mal de cadora, an incurable disease from which horses die soon after being attacked.

While cattle are found in all parts of Paraguay, the regions in which this industry particularly dominates are the Misiones of southern Paraguay; the Grand Chaco, west of the Paraguay River; and all the northern part of the country.

Cattlemen are coming to see the necessity of improving the live stock of the country. The frigorificos demand a better

## BONE CRUSHERS



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Williams Bone Crushers and Grinders are not alone suitable for grinding bone for fertilizer purposes, they are also suitable for crushing bone for glue and case hardening purposes. Every packer having to dispose of his bone whether Green, Raw, or Junk and Steamed bone, will do well to get in touch with Williams.

Williams machines are also suitable for Tankage, Cracklings, Beef Scrap, Oyster and Clam Shells, and any other material found around the packing plant requiring crushing or grinding.

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grade of cattle than those which are now offered for sale. The society of the principal cattlemen of the country, known as Sociedad de Ganaderas, is trying to improve the live-stock industry. It plans to hold annual fairs at which specimens of the best animals of the country will be placed on exhibition, with a hope that better breeding and improved estancia conditions will result. The Paraguayan Congress passed a bill last session setting aside 10 hectares of land for a period of 10 years in the botanical gardens at Trin-

idad, near Asuncion, to be used by the Sociedad de Ganaderas for the purpose of holding cattle fairs. The first fair will probably take place some time during the present year.

In considering the number of live stock available for packing-house purposes in Paraguay one must include the large number of cattle which came from the state of Matto Grosso, in Brazil, as the Paraguay River is the natural outlet over which a part, at least, of the cattle of this state must pass when being marketed.



## CHICAGO LIVE STOCK

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, August 16.....	2,882	2,882	29,992	23,602
Tuesday, August 17.....	10,350	2,005	20,782	18,626
Wednesday, August 18.....	7,451	1,701	14,951	33,555
Thursday, August 19.....	9,803	3,014	21,288	24,511
Friday, August 20.....	4,053	1,063	13,519	8,884
Saturday, August 21.....	1,303	243	3,588	3,156

Total last week.....	53,844	10,898	104,120	112,734
Previous week.....	49,370	11,542	106,368	109,658
Year ago.....	57,390	14,768	67,829	123,418
Two years ago.....	55,910	6,479	92,821	111,628

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, August 16.....	4,448	165	4,260	1,547
Tuesday, August 17.....	3,873	356	2,625	4,054
Wednesday, August 18.....	5,272	156	3,219	7,840
Thursday, August 19.....	4,530	290	3,159	13,858
Friday, August 20.....	2,834	95	1,915	11,250
Saturday, August 21.....	368	.....	931	5,019

Total last week.....	21,345	972	16,169	44,168
Previous week.....	19,933	1,028	25,837	40,000
Year ago.....	19,719	1,706	14,535	26,301
Two years ago.....	15,404	393	10,420	33,916

Total receipts at Chicago for year to Aug. 21:				
	1920.	1919.	1918.	1917.
Cattle.....	1,808,405	1,975,531	1,808,405	1,975,531
Calves.....	508,740	485,894	508,740	485,894
Hogs.....	5,013,440	5,088,477	5,013,440	5,088,477
Sheep.....	2,157,066	2,645,285	2,157,066	2,645,285

Total receipts of hogs at eleven markets:				
	Week.	Year to date.	1919.	1918.
Week ending Aug. 21.....	313,000	19,329,000	313,000	19,329,000
Previous week.....	404,000	.....	404,000	.....
Corresponding week, 1919.....	300,000	21,249,000	300,000	21,249,000
Corresponding week, 1918.....	354,000	20,252,000	354,000	20,252,000
Corresponding week, 1917.....	278,000	17,920,000	278,000	17,920,000
Corresponding week, 1916.....	409,000	19,287,000	409,000	19,287,000
Corresponding week, 1915.....	351,000	17,561,000	351,000	17,561,000
Corresponding week, 1914.....	379,000	15,108,000	379,000	15,108,000
Corresponding week, 1913.....	441,000	16,149,000	441,000	16,149,000
Corresponding week, 1912.....	312,000	17,182,000	312,000	17,182,000
Corresponding week, 1911.....	329,000	16,242,000	329,000	16,242,000
Corresponding week, 1910.....	298,000	12,835,000	298,000	12,835,000
Corresponding week, 1909.....	316,000	15,663,000	316,000	15,663,000
Corresponding week, 1908.....	369,000	18,346,000	369,000	18,346,000

Combined receipts at seven points for week ending Aug. 21, 1920, with comparisons:

	Cattle.	Hogs.	Sheep.
This week.....	269,000	206,000	393,000
Previous week.....	188,000	309,000	283,000
1919.....	287,000	228,000	464,000
1918.....	212,000	292,000	329,000
1917.....	257,000	207,000	166,000
1916.....	243,000	311,000	269,000
1915.....	168,000	259,000	250,000
1914.....	156,000	299,000	339,000

Combined receipts at seven markets for year to Aug. 21, 1920, with comparisons:

	Cattle.	Hogs.	Sheep.
1920.....	5,809,000	15,941,000	5,957,000
1919.....	6,405,000	17,564,000	7,049,000
1918.....	6,989,000	16,538,000	5,994,000
1917.....	5,807,000	14,761,000	5,391,000
1916.....	4,847,000	15,919,000	6,175,000
1915.....	4,170,000	13,434,000	5,863,000

Chicago packers' hog slaughter for week ending Aug. 21, 1920:

Armour & Co.....	15,160
Anglo-American.....	7,900
Swift & Co.....	13,500
Hammond Co.....	7,200
Wilson & Co.....	7,400
Boyd-Lindsay.....	7,300
Western Packing Co.....	4,200
Roberts & Oske.....	3,600
Miller & Hart.....	2,700
Independent Packing Co.....	3,300
Brennan Packing Co.....	3,100
Wm. Davies Co.....	2,500
Others.....	13,200

Totals.....	94,400
Previous week.....	91,600
Year ago.....	61,700

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending Aug. 21.....	\$14.85	\$15.05	\$7.45	\$12.40
Previous week.....	14.90	14.80	7.45	13.35
Cor. week, 1919.....	15.95	10.50	10.25	17.35
Cor. week, 1918.....	15.60	19.05	12.75	17.75
Cor. week, 1917.....	12.60	18.20	9.90	16.25
Cor. week, 1916.....	9.25	10.70	7.25	10.50
Cor. week, 1915.....	8.90	7.05	5.85	9.90
Cor. week, 1914.....	9.20	9.00	5.30	7.45
Cor. week, 1913.....	8.40	8.20	4.40	7.80
Cor. week, 1912.....	8.05	8.48	3.90	6.85
Cor. week, 1911.....	7.90	7.23	3.55	6.00

CATTLE.

Choice to prime steers.....	\$16.00@17.75
Good to choice steers.....	13.00@15.75
Fair to good steers.....	10.00@13.50
Yearlings, fair to choice.....	12.00@17.50
Good to prime cows.....	8.50@12.25
Fair to good heifers.....	10.00@14.50
Fair to good cows.....	6.00@ 9.00
Canvases.....	4.00@ 5.00
Butters.....	5.00@ 6.50
Bologna.....	6.00@ 7.00
Veal calves.....	15.00@17.25

HOGS.

Choice light butchers.....	\$14.90@15.50
Medium weight butchers.....	14.80@15.50
Heavy butchers, 270-350 lbs.....	14.50@15.10
Fair to fancy light.....	14.00@15.40
Mixed butchers.....	14.00@15.15
Heavy packing.....	13.25@14.30
Rough packing.....	13.00@13.20
Pigs.....	12.00@14.50
Stags.....	10.00@12.50

SHEEP.

Native lambs.....	\$10.00@13.60
Western lambs.....	11.00@14.25
Feeding lambs.....	9.00@13.00
Yearlings.....	8.00@ 9.75
Wethers.....	6.00@ 8.50
Ewes.....	4.00@ 7.75

## CHICAGO PROVISION MARKET

Range of Prices.

SATURDAY, AUGUST 21, 1920.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
Sept.....	\$24.10	\$24.75	\$24.10	\$24.55
Oct.....	24.80	25.75	24.80	25.60

LARD—(Per 100 lbs.)—				
Sept.....	18.15	18.47½	18.15	18.45
Oct.....	18.50	19.00	18.50	18.80
Jan.....	18.90	19.17½	18.90	19.17½

RIFS—(Boxed, 25c more than loose.)—				
Sept.....	14.80	15.00	14.80	14.95
Oct.....	15.30	15.52½	15.30	15.45

MONDAY, AUGUST 23, 1920.

PORK—(Per bbl.)—				
Sept.....	24.40	24.50	24.37½	24.50
Oct.....	25.25	25.30	25.10	25.30

LARD—(Per 100 lbs.)—				
Sept.....	18.45	18.60	18.32½	18.37½
Oct.....	18.85	19.00	18.62½	18.72½
Jan.....	19.15	19.30	19.07½	19.10

RIFS—(Boxed, 25c more than loose.)—				
Sept.....	15.07½	15.07½	14.90	14.92½
Oct.....	15.50	15.50	15.37½	15.40

TUESDAY, AUGUST 24, 1920.

PORK—(Per bbl.)—				
Sept.....	24.40	24.40	24.22½	24.30
Oct.....	25.25	25.30	25.10	25.30

LARD—(Per 100 lbs.)—				
Sept.....	18.20	18.22½	18.05	18.15
Oct.....	18.50	18.57½	18.37½	18.45
Jan.....	18.80	18.90	18.75	18.80

RIFS—(Boxed, 25c more than loose.)—				
Sept.....	14.75	14.75	14.72½	14.72½
Oct.....	15.25	15.25	15.15	15.15

WEDNESDAY, AUGUST 25, 1920.

PORK—(Per bbl.)—				
Sept.....	24.30	24.30	24.15	24.25
Oct.....	25.25	25.25	25.10	25.20

LARD—(Per 100 lbs.)—				
Sept.....	18.10	18.10	17.95	18.05
Oct.....	18.40	18.47½	18.30	18.45
Jan.....	18.70	18.85	18.70	18.85

RIFS—(Boxed, 25c more than loose.)—				
Sept.....	14.70	14.72½	14.55	14.67½
Oct.....	15.17½	15.17½	15.02½	15.10

THURSDAY, AUGUST 26, 1920.

PORK—(Per bbl.)—				
Sept.....	24.50	24.90	24.50	24.75
Oct.....	25.60	25.85	25.60	25.70

LARD—(Per 100 lbs.)—				
Sept.....	18.25	18.37	18.20	18.75
Oct.....	18.60	18.75	18.60	18.62½
Jan.....	19.05	19.07½	19.00	19.00

RIFS—(Boxed, 25c more than loose.)—				
Sept.....	14.80	15.02	14.80	14.92½
Oct.....	15.30	15.47½	15.30	15.40

FRIDAY, AUG. 27, 1920.

PORK—(Per bbl.)—				
Sept.....	24.95	25.10	24.95	25.10
Oct.....	25.90	25.90	25.85	25.90

LARD—(Per 100 lbs.)—				
Sept.....	18.30	18.50	18.25	18.50
Oct.....	18.75	18.85	18.65	18.85
Jan.....	19.00	19.05	19.00	19.05

RIFS—(Boxed, 25c more than loose.)—				
Sept.....	15.05	15.20	14.97	15.20
Oct.....	15.59	15.65	15.47	15.65

## CHICAGO RETAIL FRESH MEATS

(Corrected weekly by C. W. Kaiser, Sec'y, United Master Butchers' Ass'n of Chicago.)

Beef.

No. 1. No. 2. No. 3.

Rib roast, heavy end..... 38 30 17

Rib roast, light end..... 40 32 19

Chuck roast..... 25 23 15

Steaks, round..... 42 38 28

Steaks, sirloin, first cut..... 50 45 31

Steaks, porterhouse..... 75 50 32

Steaks, flank..... 30 25 13

Beef stew..... 28 25 15

Corned briskets, boneless..... 30 25 13

Corned plates..... 25 23 13

Corned rumps..... 30 28 21

Lamb.

Good. Com.

Hindquarter..... 40 27

Legs..... 15 30

Stews..... 18 16

Chops, shoulder..... 30 26

Chops, rib and loin..... 47 40

Mutton.

Legs..... 25 23

Stew..... 15 10

Shoulders..... 20 30

Chops, rib and loin..... 32 26

Pork.

Loins, whole, 8@10 avg..... 45 @48

Loins, whole, 10@12 avg..... 42 @46

Loins, whole, 14 and over..... 37 @39

Chops..... 27 @32

Shoulders..... 27 @29

Butts..... 24 @24

Spareribs..... 22 @22

Hocks..... 23 @23

## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers.....	27	@28
Good native steers.....	25	@26
Medium steers.....	20	@23
Heifers, good.....	23	@25
Cows.....	14	@19
Hind quarters, choice.....	14	@19
Fore quarters, choice.....	14	@18 1/2

## Beef Cuts.

Steer Loins, No. 1.....	49	@49
Steer Short Loins, No. 1.....	45	@45
Steer Short Loins, No. 2.....	43	@43
Steer Loin Ends (hips).....	38	@38
Steer Loin Ends, No. 2.....	37	@37
Cow Loins.....	21	@21
Cow Short Loins.....	27	@27
Cow Loin Ends (hips).....	30	@30
Steer Rounds, No. 1.....	26	@26
Steer Rounds, No. 2.....	24	@24
Cow Ribs, No. 1.....	25	@25
Cow Ribs, No. 2.....	24	@24
Steer Rounds, No. 1.....	26	@26
Steer Rounds, No. 2.....	24	@24
Steer Chucks, No. 1.....	19	@19
Steer Chucks, No. 2.....	17	@17
Cow Rounds.....	16	@16
Cow Chucks.....	11	@11
Steer Plates.....	10 1/2	@10 1/2
Briskets, No. 1.....	18	@18
Briskets, No. 2.....	15	@15
Steer Naval Ends.....	7 1/2	@7 1/2
Cow Naval Ends.....	6	@6
Fore Shanks.....	7	@7
Hind Shanks.....	6	@6
Rolls.....	25	@25
Strip Loins, No. 1.....	30	@30
Strip Loins, No. 2.....	25	@25
Strip Loins, No. 3.....	20	@20
Striploin Butts, No. 1.....	45	@45
Striploin Butts, No. 2.....	40	@40
Striploin Butts, No. 3.....	35	@35
Beef Tenderloins, No. 1.....	60	@60
Beef Tenderloins, No. 2.....	55	@55
Rump butts.....	25	@25
Flank Steaks.....	25	@25
Boneless Chucks.....	12	@12
Shoulder Clods.....	24	@24
Hanging Tenderloins.....	8	@14
Trimnings.....	8	@14

## Beef Product.

Brains, per lb.....	12	@13
Hearts.....	8	@9
Tongues.....	6	@6
Sweetbreads.....	10	@11
Ox-Tail, per lb.....	10	@11
Fresh Tripe, plain.....	10 1/2	@11
Fresh Tripe, H. C.....	10 1/2	@11
Livers.....	13	@14
Kidneys, per lb.....	8 1/2	@9

## Veal.

Choice Carcass.....	26	@26 1/2
Good Carcass.....	24	@25
Good Saddle.....	34	@35
Good Backs.....	18	@18
Medium Backs.....	10	@10

## Veal Product.

Brains, each.....	12	@13
Sweetbreads.....	08	@70
Calf Livers.....	28	@36

## Lamb.

Choice Lambs.....	43	@43
Choice Saddle.....	37	@37
Choice Fores.....	23	@23
Medium Lambs.....	27	@27
Medium Fores.....	22	@22
Medium Saddle.....	35	@35
Lamb Fries, per lb.....	22	@22
Lamb Tongues, each.....	18	@18
Lamb Kidneys, per lb.....	25	@25

## Mutton.

Heavy Sheep.....	14	@14
Light Sheep.....	18	@18
Heavy Saddle.....	20	@20
Light Saddle.....	25	@25
Heavy Fores.....	10	@10
Light Fores.....	12	@12
Mutton Legs.....	25	@25
Mutton Loins.....	18	@18
Mutton Stew.....	7 1/2	@7 1/2
Sheep Tongues, each.....	18	@18
Sheep Heads, each.....	15	@15

## Fresh Pork, Etc.

Dressed Hogs.....	22	@22
Pork Loins.....	38	@38
Leaf Lard.....	10 1/2	@10 1/2
Tenderloins.....	08	@08
Spare Ribs.....	17 1/2	@17 1/2
Butts.....	28 1/2	@28 1/2
Hoeks.....	17	@17
Trimnings.....	17	@17
Extra Lean Trimnings.....	21	@21
Tails.....	16	@16
Snouts.....	8	@8
Pigs' Feet.....	10	@10
Pigs' Heads.....	9	@9
Blade Bones.....	16	@16
Blade Meat.....	10	@10
Cheek Meat.....	10	@10
Hog Livers, per lb.....	8	@8
Neck Bones.....	5	@5
Skinned Shoulders.....	22	@22
Pork Hearts.....	14	@14
Pork Kidneys, per lb.....	24	@24
Pork Tongues.....	9	@9
Shin Bones.....	10	@10
Tail Bones.....	15	@15
Brains.....	14	@14
Rack Fat.....	21	@21
Hams.....	33	@33
Calves.....	22	@22
Belies.....	18	@18

## SAUSAGE.

Chicagoland Cloth Bologna.....	18	@18
Bologna, large, long, round, in casings.....	16	@16

Choice Bologna.....	17	@17
Frankfurters.....	23	@23
Liver Sausage, with beef and pork.....	21	@21
Tongue and blood sausage, with pork.....	25	@25
Minced Sausage.....	19	@19
New England Style Sandwich Sausage.....	19 1/2	@19 1/2
Prepared Luncheon Sausage.....	24 1/2	@24 1/2
Liberty Luncheon Sausage (Berliner).....	23 1/2	@23 1/2
Oxford Lean Butts.....	45	@45
Polish Sausage.....	20	@20
Garlic Sausage.....	18	@18
Country Smoked Sausage.....	20 1/2	@20 1/2
Country Fresh Sausage.....	21 1/2	@21 1/2
Pork Sausage, bulk or link.....	21 1/2	@21 1/2
Pork Sausage, short link.....	26 1/2	@26 1/2
Luncheon Roll.....	20 1/2	@20 1/2
Delicatessen Loaf.....	23	@23
Ox Tongues, jellied.....	56	@56
Macaroni and Cheese Loaf.....	20	@20
Loin Roll, cooked.....	57	@57

## Summer Sausage.

D'Arles, new goods.....	50	@50
Beef casing Salsami, best.....	49	@49
Italian Salsami (new goods).....	52	@52
Capri.....	42	@42
Holsteiner.....	32	@32
Peppetoni, long links.....	44	@44
Farnam.....	42	@42
Cervelat.....	51	@51
Genoa.....	54	@54

## Sausage in Brine.

Bologna, kits.....	2.40	@2.40
Bologna, 1/2 @ 1/2.....	4.00	@14.00
Pork, link, kits.....	2.78	@2.78
Pork, links, 1/2 @ 1/2.....	4.80	@16.10
Polish Sausage, kits.....	2.46	@2.46
Polish Sausage, 1/2 @ 1/2.....	4.18	@14.30
Frankfurts, kits.....	2.40	@2.40
Frankfurts, 1/2 @ 1/2.....	5.00	@17.50
Blood Sausage, kits.....	3.35	@3.35
Blood Sausage, 1/2 @ 1/2.....	5.50	@19.25
Liver Sausage, kits.....	2.50	@2.50
Liver Sausage, 1/2 @ 1/2.....	3.30	@11.35
Head Cheese, kits.....	2.40	@2.40
Head Cheese, 1/2 @ 1/2.....	4.00	@14.00

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels.....	17.00	@17.00
Pickled Plain Tripe, in 200-lb. barrels.....	15.50	@15.50
Regular H. C. Tripe, in 200-lb. barrels.....	17.25	@17.25
Pocket H. C. Tripe, in 200-lb. barrels.....	19.00	@19.00
Pickled hog chitterlings, uncooked, bbls.....	20.25	@20.25
Pickled hog chitterlings, cooked, bbls.....	29.50	@29.50
Sheep Tongues, short cut, barrels.....	55.00	@55.00
Sheep Tongues, long cut, barrels.....	64.50	@64.50

## CANNED MEATS.

	No. 1/2	No. 1	No. 2	Per doz.
Corned beef.....	\$3.40	\$6.50	\$21.50	
Roast beef.....	3.40	6.50	21.50	
Roast mutton.....	3.40	6.50	21.50	
Sliced dried beef.....	2.75	4.85	8.90	52.00
Ox tongue, whole.....	3.50	6.00	18.50	59.00
Luncheon tongue.....	1.90	3.25	6.00	
Corn beef hash.....	1.90	3.25	6.00	
Roast beef hash.....	1.90	3.25	6.00	
Hamburger steak with onions.....	1.90	3.25	6.00	
Vienna style sausage.....	1.35	2.75	5.25	
Luncheon sausage.....	1.40			
Breakfast sausage.....	2.75	4.50		
Veal loaf, med. size.....			2.50	

## EXTRACT OF BEEF.

	Per doz.
2-oz. jars, 1 doz. in case.....	\$ 3.50
4-oz. jars, 1 doz. in case.....	6.75
8-oz. jars, 1/2 doz. in case.....	12.00
16-oz. jars, 1/2 doz. in case.....	21.00

## BARRELLED BEEF AND PORK

Extra Plate Beef, 200-lb. barrels.....	26.00	@26.00
Plate Beef.....	24.00	@24.00
Roilettes.....	37.00	@37.00
Rump Butts.....	24.00	@24.00
Mess Pork.....	31.00	@31.00
Clear Fat Backs.....	39.00	@39.00
Family Back Pork.....	42.00	@42.00
Bean Pork.....	31	@31

## LARD.

Pure Lard, kettle rendered, per lb., tes.....	23 1/2	@23 1/2
Pure Lard.....	22 1/2	@22 1/2
Cooking oil, per gal., in barrels.....	17 1/2	@17 1/2
Bakers' special cooking oil.....	17 1/2	@17 1/2
Barrels, 1/2 c. over tierces, half barrels, 1/4 c. over tierces.....	18	@18
Barrels, 1/2 c. over tierces, 10 to 80 lbs., 1/4 c. to 1 c. over tierces.....	18	@18

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	31	@31
Cartons, rolls or prints, 1 lb.....	32	@32
Cartons, rolls or prints, 2 @ 5 lbs.....	31 1/2	@31 1/2
Shortenings, 30 @ 60 lb. tubs.....	24	@24
Nut Margarine, prints, 1 lb.....	29	@29

## DRY SALT MEATS.

Clear Bellies, 12 @ 14 avg.....	23.00	@23.00
Clear Bellies, 14 @ 16 avg.....	22.50	@22.50
Clear Bellies, 18 @ 20 avg.....	21.00	@21.00
Rib Bellies, 12 @ 14 avg.....	23.00	@23.00
Rib Bellies, 14 @ 16 avg.....	22.50	@22.50
Rib Bellies, 16 @ 18 avg.....	21.00	@21.00
Fat Backs, 12 @ 14 avg.....	17.00	@17.00
Fat Backs, 14 @ 16 avg.....	17.25	@17.25
Fat Backs, 16 @ 18 avg.....	17.50	@17.50
Extra Short Clears.....	18.75	@18.75
Extra Short Ribs.....	18.75	@18.75
Short Clears.....	19.75	@19.75
Butts.....	14.00	@14.00

## WHOLESALE SMOKED MEATS

Skinned Hams.....	42 1/2	@42 1/2
Regular Hams.....	39	@39
Calas, 4 @ 8 lbs. avg.....	23 1/2	@23 1/2
Calas, 6 @ 12 lbs. avg.....	22 1/2	@22 1/2
New York Shoulders, 8 @ 12 lbs. avg.....	26 1/2	@26 1/2
Breakfast Bacon, fancy.....	31 1/2	@31 1/2
Rib Bacon, wide, 8 @ 12 avg. and strip, 4 @ 7 avg.....	29	@29
Wide, 12 @ 14 avg. and strip, 3 @ 7 avg.....	32 1/2	@32 1/2
Wide, 4 @ 6 avg. and strip, 3 @ 4 avg.....	37 1/2	@37 1/2
Dried Beef Insides.....	51 1/2	@51 1/2
Dried Beef Knuckles.....	46 1/2	@46 1/2
Dried Beef Outsides.....	43 1/2	@43 1/2

Dried Beef Sets.....	44 1/2	@44 1/2
Skinned Boiled Hams.....	40	@40
Regular Boiled Hams.....	39	@39
Boiled Calas.....	38	@38
Cooked Loin Rolls.....	45	@45
Cooked Rolled Shoulder.....	43	@43

## SAUSAGE CASINGS.

P. O. B. CHICAGO.

Beef Rounds, per set.....	30	@30
Beef Export Rounds.....	30	@30
Beef Middles, per set.....	40	@40
Beef Hungs, per piece.....	42	@42
Beef Weasands.....	13	@13
Beef Bladders, small, per doz.....	12	@12
Beef Bladders, medium, per doz.....	12	@12
Hog Casings, free of salt, regular.....	20	@20
Hog Casings, f. o. b., extra narrow.....	20	@20
Hog Middles, per set.....	28	@28
Hog Bungs, export.....	28	@28
Hog Bungs, large.....	19	@19
Hog Bungs, medium.....	14	@14
Hog Bungs, narrow.....	8	@8
Hog Stomachs, per piece.....	10	@10
Imported wide Sheep Casings.....	0	@0
Imported medium wide Sheep Casings.....	0	@0
Imported medium Sheep Casings.....	0	@0

## FERTILIZERS.

Dried Blood, per unit.....	7.50	@7.75
Hoof Meat, per unit.....	6.75	@7.00
Concentrated Tankage, ground.....	6.75	@7.00
Ground Tankage, 11%.....	7.25	@7.50
Ground Tankage, 9 and 20%.....	6.50	@6.75
Crushed Tankage, 9 and 20%.....	6.50	@6.75
Ground Tankage, 6 1/2 and 30%.....	52.00	@55.00
Ground Raw Bone, per ton.....	50.00	@52.00
Ground Steam Bone, per ton.....	40.00	@42.00

## HORNS, HOOFS AND BONES

No. 1 Horns, per ton.....	270.00	@280.00
Horns, black, per ton.....	70.00	@80.00
Horns, striped, per ton.....	70.00	@80.00
Horns, white, per ton.....	90.00	@100.00
Round Shin Bones, heavies, per ton.....	140.00	@175.00
Round Shin Bones, lights, per ton.....	130.00	@140.00
Flat Shin Bones, heavies, per ton.....	130.00	@140.00
Flat Shin Bones, lights, per ton.....	120.00	@130.00
Thigh Bones, heavies, per ton.....	140.00	@150.00
Thigh Bones, lights, per ton.....	100.00	@140.00
Skulls, Jaws and Knuckles.....	37.50	@62.50

## LARD.

Prime, steam, cash.....	17.95	@17.95
Prime, steam, loose.....	17.15	@17.15
Leaf.....	18.00	@18.00
Common.....	17.50	@17.50
Neutral lard.....	20.00	@20.00

## STEARINES

Prime also.....	14	@14 1/2
Tallow.....	13	@13 1/2
Grease, yellow, loose.....	9	@10
Grease, A white, loose.....	12	@12 1/2

## OILS.

Oleo oil, extra.....	17	@18
Oleo oil, No. 2.....	16	@17
Oleo stock.....	14	@15
Lined, loose, per gal.....	1.00	@1.40
Corn oil, loose.....	8 1/2	@8 1/2
Soya bean oil, seller tank, f. o. b. coast.....	9	@9 1/2

## TALLOW

Edible .....	13 1/4 @ 13 1/4
Choice country .....	13 @ 13 1/4
Packers, prime, loose .....	13 @ 13 1/4
Packers, No. 1 loose .....	10 3/4 @ 11 1/2
Packers, No. 2 .....	8 3/4 @ 9

# Retail Section

## PRACTICAL TALKS WITH SHOP BUTCHERS

### Facts the Business Man Should Know About Checks

Written for The National Provisioner by Robert Falconer.

The constantly increasing use of checks and the great convenience and safety of bank checks when properly used makes it highly important that every business man know certain facts about them. At the outset he should know that checks are very rarely forged but that when he is cashing a check for any person he does not know he may be cashing one that is signed by a fictitious name.

The most common way of fraudulently securing money by means of checks is to secure blank checks on a bank in one city, take them to some other city, fill them out for any convenient amount, sign them with any name that may come to mind and have them cashed by some merchant. Rarely is an attempt made in this way to cash a check at a bank. For this reason it is risky to cash checks presented by strangers. It may even be risky to cash a check for one who is known if the check is not his personal check and he is not willing to guarantee the payment of the check.

If a check is torn in two, it immediately becomes more difficult to have it cashed at the bank. In fact it may not be credited to the account of the depositor until the person who wrote it is communicated with and it is ascertained that it has not been raised. An altered check is also an unsatisfactory one unless all the alterations have been initialed by the person who wrote it. In fact any form of mutilation or alteration, any evidence that the check might have been changed in any manner since it left the hands of the person who wrote it is likely to make it just so much more difficult or at least requires a certain lapse of time before the money can be collected on the check from the bank.

#### Cashing Non-Negotiable Checks.

Occasionally checks are issued which are not negotiable. For example, in an effort to protect the soldiers from speculators and loan sharks, the state of Rhode Island when it issued its bonus checks to soldiers issued checks that were non-negotiable. They could be cashed at the bank upon which they were drawn only by the soldier to whom they were issued. It was necessary for each soldier to present himself in person and get his money. Many merchants not realizing that these checks were not negotiable until after they had cashed them for the soldiers and deposited them in the bank found that their ignorance in regard to checks was costing them money. Rhode Island soldiers, also ignorant of this fact in regard to the checks, cashed them in many different cities and it was not always possible for the person who paid them the money to find them again.

For the same reason as these bonus

checks were made non-negotiable or for some reason some business concerns may issue non-negotiable checks to their employees. It is therefore important to know just what makes a check negotiable. First, the check must bear on its face in addition to the name of the person to whom it is made payable the words "to the order of," or "or order." For example, a check written "Pay to John H. Smith," is not negotiable. It is payable only to John H. Smith and cannot be made over to anyone else by John H. Smith. If, however, the check is written, "Pay to the order of John H. Smith," or "Pay to John H. Smith or order," it becomes negotiable and can be collected by some one else as soon as John H. Smith signs his name on the back. That little word "order" doesn't take up much room and don't appear very important but if it is lacking on the face of a check it may cost the merchant, in fact, it is quite certain to cost him a loss of money if he cashes it.

#### Can Make It Non-Negotiable.

If the face of the check shows that it is negotiable, however, the person to whom it is made payable may make it non-negotiable. When a check is endorsed by merely writing the name of the holder on the back it is endorsed in blank, as bankers say, and it is practically as negotiable as a dollar bill. If a man makes up his bank deposit of checks endorsed in this way and loses the bank book and the checks on the way to the bank it is possible for anyone who finds them to get those checks cashed by merely adding his endorsement, by merely signing his name on the back of them. For this reason it is practically no safer to send a check endorsed in this manner through the mails or to the bank by a clerk than it would be to send real money.

The checks, however, can be endorsed to the bank, or if they are being mailed to some one else, the wholesaler, for instance, they can be endorsed to him. All that is necessary is to use the same form on the back of the check that is used on the front. That is, the words "Pay to First National Bank or order," or "Pay to the order of the First National Bank," and below these words sign one's name. Banks often are glad to furnish rubber stamps for the use of endorsing the checks that are deposited in their banks. They are glad to do this because the stamp insures a proper endorsement and eliminates all the inconveniences and expense that may result from incorrect endorsements.

In this endorsement, however, it is just as important to have the words "to the order of," or "or order" as it is in the case of the front of the check. Should John H. Smith take a perfectly good check drawn on a New York bank to a Thomas F. Jones in Chicago and endorse it "Pay to Thomas F. Jones, John H. Smith," it would mean that unless Mr. Jones could find a bank in Chicago willing to guarantee the payment of the check and all endorsements he could not collect that money without presenting the check in person at the bank in New York upon

which it is drawn. If the check is endorsed by Mr. Smith, "Pay to Thomas F. Jones, or order, John H. Smith," all that Mr. Jones has to do to get the money is to sign his name under Mr. Smith's endorsement.

For this reason it can be seen that if some one endorses a check over to a concern he owes, but fails to insert the words "or order," and mails this check to the concern to whom it is endorsed he is likely to have the check returned to him for proper endorsement. Unless the bank is located in a city in which the concern has a main or branch office the expense and difficulty connected with collecting the check will prove too much to make the acceptance of it advisable.

#### Endorsing Checks on Wrong End.

The most common mistake made in using checks is to endorse them on the wrong end. In fact it would seem that there are a great many people who do not realize that there is a right and a wrong end for endorsing checks.

By following a very simple rule one can always make sure that he is endorsing the check in the proper place. The rule is as follows: Hold the check by its ends with the front facing you and the reading right side up. Then turn it over keeping the left hand on the left end of the check. Now with the right hand endorse the check as near the end held by the left hand as possible. This should be done so that there will be plenty of room for the future endorsements and the stamps of the banks through which the check may pass.

The first signature on the check should be exactly the same as the name on the face of the check. If the name of the face is C. A. Brown, the first endorsement should be C. A. Brown, but if C. A. Brown uses as his regular business signature Charles A. Brown, he should write Charles A. Brown below this. Any endorsement is not technically correct unless it is made in this way, whether it is an endorsement in blank or an endorsement to some other person. Banks, however, do not always insist upon the exact letter of technic in this respect.

In order to make sure that the check has been endorsed on the right end hold it up with the back towards and the left hand grasping it at the end upon which it is endorsed. Now turn the check over so that the face is towards you. If the writing and printing on the face is upside down, you have endorsed it on the wrong end. If it is right side up it has been endorsed on the correct end which is the left end of the check. This little experiment also shows why the left end of the check is the correct end. It makes it much easier to compare the endorsement with the name on the face of the check. It also makes it easier for the holder of the check to avoid mistakes in his signature when making the original endorsement.

Putting the endorsement on the wrong end of the check, however, does not affect its negotiability or make it any harder to get it cashed. It merely makes a little more work for the bank. The one really important thing to look for are those words, "or order," or "pay to the order of," in connection with the name to which the check is made payable on its face and with the name to which the check is endorsed on the back. Do this and avoid altered checks, or torn checks, or checks that are presented by strangers, and checks become even more convenient and satisfactory in many respects than money itself.



**LOCAL AND PERSONAL.**

F. B. Lucas will open a meat market in Woodlake, Calif.

Sam Skadron has opened a meat market in Williston, N. D.

E. Anderson will open a meat market at North Branch, Minn.

Leon and Harold Smith have purchased a meat market in Pixley, Calif.

Cecil Wilson sold his meat market in Edison, Nebr. to Geo. Dawson.

Mr. Remley is the new proprietor of the meat market at Rockfield, Ind.

A new meat market has been opened in Cherokee, Okla., by George Fuller.

Colvin & Walker have taken over the City Meat Market at Morrison, Okla.

Frank Smith will erect a new building for his meat business in Stanley, Wis.

H. E. Anderson sold his meat market in Viroqua, Wis., to Nagle and Bootsma.

Work has been begun on a building for the Palace Meat Market, Imperial, Neb.

Kaspar & Goetzel have purchased the Sanitary Meat Market at Billings, Okla.

The rendering plant of George Addison, at Oakland, Ia., has been destroyed by fire.

W. M. Gould has purchased the meat market of Ross Brothers at Halstead, Kas.

The meat market of S. J. Cook, in Tekonsa, Mich., has been destroyed by fire.

Kingan & Co. will spend about \$25,000 in improving their branch at Jacksonville, Fla.

Sam Rosenbaum has opened a meat market at 19 Terrace street, Muskegon, Mich.

P. Schneller and Company have opened a meat market and grocery in Larium, Mich.

The Dial & Tate butcher shop, Newkirk, Okla., has been moved to a new location.

The Waldorf Market, Butte, Mont., has been incorporated with a capital stock of \$20,000.

Fred R. Dean has sold out the Central Meat Market at Wayne, Neb., to Nick Riessen.

B. I. Zeigler has been succeeded by John Holeczek in the meat business at Ashley, Mich.

Mrs. A. St. Clair has bought the meat market and grocery of A. Michelotti at Pine Bluff, Ark.

The R. G. Ross meat market at New-castle, Nebr. was purchased by Dean Addison and Wally Allyson.

J. E. Davis has become sole owner of the City Meat Market, Liberal, Kas., buying the interest of A. A. Lein.

Bert Rummels has sold his meat market in West Branch, Iowa, and will give possession about the first of September.

George Callery has purchased the interest of his partner, Alva Weasmer, in the meat market at Monticello, N. Y.

August Kropf and Son have bought the E. J. Perkins building in Bowler, Wis., in which they will open a meat market.

The W. H. McNitt Company has opened

a new meat market at South Main and Whitewater avenue, Ft. Atkinson, Wis.

The Farmers' Union Association at Johnson, Nebr. has sold the Johnson meat market to Geo. Reiners and Fred Behrman.

Chris Miller, a butcher in Wilson, Kas., bought out the Brant Brothers meat market and has moved his business to the new shop.

R. B. Cornelius bought G. E. Carpenter's interest in a meat market and grocery in Hopkinsville, Ky. The firm name will be Cornelius and Poe.

A meat market and store has been opened in Wabash, Ind., by L. G. Dailey, of Warsaw, head of the Dailey Market House Company.

The Adams Meat Market at Trenton, Mo., changed hands recently. Lon Adams is the new proprietor, having taken over his father's business.

Elmer Prill has purchased a half interest in the Ertzinger meat market at Huntington, Ind. The new firm name will be Ertzinger and Prill.

The meat market of Leo Katzmarek, Holdinford, Minn., burned out, resulting in a loss of \$10,000, only \$2,000 of which was covered by insurance.

Abe Krasner, proprietor of two meat markets at Terre Haute, Ind., has incorporated, and has introduced a profit sharing plan for his employees.

Oscar E. Olson, for some time proprietor of a meat market at Salem, S. D., has

moved to Iroquois, where he will be engaged in the same business.

Paul M. Noonan has purchased the interest of his partner, Manuel F. Cambra, in the Liberty Meat Market, 315 Mendocino ave., Santa Rosa, Calif.

A new meat market has been opened at 400 West Main street, Waukesha, Wis., by James J. Gulyas of Waukesha, and John Posansky and August Fuchs of Milwaukee.

A community meat market will be organized at Geneva, Ill. Two thousand shares of stock will be issued at \$10 per share. The project is backed chiefly by factory workers.

Between 150 and 200 master butchers gathered at Oshkosh, Wis., Monday evening, August 23, for the purpose of forming a district group and bringing about a closer affiliation with the state organization.

Poole and Creber have purchased the meat market of J. W. Greene, in Jefferson City, Mo. The new market will be known as Poole and Creber market No. 2, and will be conducted on a cash-and-carry basis.

The annual session of the Oklahoma meat dealers' association, held at Oklahoma City, closed Wednesday, August 18. The main object of the association at this meeting was the perfection of plans that will cut down overhead expenses of meat dealers.

## VICTOR Rapid Meat Cutter

CUTS 1,000 STEAKS AN HOUR

A Strong, Well-Built Band Saw for Butchers' Use. Cuts (meat and bone) all kinds of meat—Beef, Veal, Pork, Lamb, Fish.

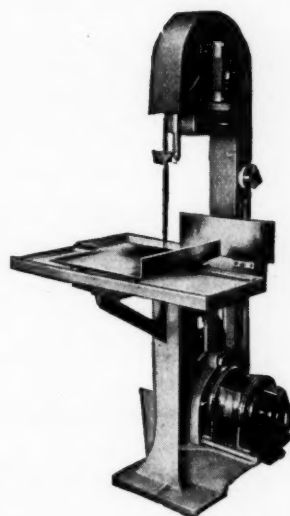
Does the Work of Five Men.

Write for Full Information.

**F. G. STREET & CO., Mfrs.**

132 Nassau Street

New York City



**THE JACOB C. SHAFER CO.,** 516 W. Lexington St. Baltimore  
200 Diamond St.  
**Pork Packers Lard Refiners**  
DRESSED BEEF, BUTTER, CHEESE, EGGS and BUTTERINE  
AGENTS FOR THE FOX RIVER BUTTER CO.

**F. G. VOGT & SONS, Inc. Pork Packers**  
CANNERS and LARD REFINERS

West Phila. Stock Yards, PHILADELPHIA, PA.

**Famous "LIBERTY" Brand Hams, Bacon and Lard**

# New York Section

George M. Trautman of Swift & Company's East Side plant, has returned from a fishing trip to Maine.

The Golden Packing Company has been incorporated with a capital of \$100,000. S. Golden is the incorporator.

General Manager C. J. Higgins of Morris & Company's Eastern territory, has returned from a trip to California.

F. W. Pratt, office manager for Wilson & Company's district office on Tenth avenue, is taking his annual vacation in New England.

F. H. Knief of the accounting department and G. H. Eckhouse of the purchasing department of Wilson & Company, Chicago, were in New York this week.

Miss L. Rosenberg, secretary to General Manager Lynes of Wilson & Company's New York plant, has returned from a two weeks' outing in the mountains.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending Saturday, August 21st, on shipments sold out, ranged from 14 cents to 18 cents per pound, and averaged 18.65 cents per pound.

J. S. Hoffman, head of the J. S. Hoffman Company, Chicago, has taken title to the four-story building at 219 North Franklin street. The building has been under lease to the Hoffman company since 1913, and its New York business has grown to such an extent that Mr. Hoffman bought the entire property.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during week ending August 21, 1920: Meat—Manhattan, 140 lbs.; Brooklyn, 6 lbs.; Queens, 23 lbs.; Richmond, 50 lbs.; total, 219 lbs. Fish—Manhattan, 18,920 lbs.; Brooklyn, 6 lbs.; Queens, 8 lbs.; total, 18,934 lbs. Poultry and game—Manhattan, 8,777 lbs.; Richmond, 170 lbs.; total, 8,947 lbs.

The race in the Packers' League continues to be exciting and the games attract capacity crowds. Last Saturday's scores were: Wilson 2, Stern 2, in a 11-inning game; Nagle 5, Swift 1; Nagle 7, Swift 4; two games being played. This leaves the standing to date as follows:

	Won	Lost
Wilson & Co.....	11	2
Stern & Son Co.....	9	3
Nagle Pack. Co.....	8	5
Swift & Co.....	8	6
N. Y. Butchers Co.....	3	11
United D. B. Co.....	1	13

## EASTERN MEAT TRADE CONDITIONS.

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Markets as follows:

The cooler weather prevailing throughout the east during the week ending August 27 has had a stimulating effect on retail demand. This condition, together with the comparatively light receipts, has resulted in a constant movement of supplies and a strong to higher market on practically all classes of fresh meat. The greatest advance being made on cows at

Boston, pork at New York and lamb at Philadelphia. A strong upward movement in prices for common and medium grades of beef and lamb has been a figure of the week's trading.

The improved retail demand and light receipt of beef during the past week has been reflected in a strong and advancing market and a narrowing in the range between common and choice grades of steers at Boston and New York and unchanged at Philadelphia. The supplies of good and choice steers, although small, has been just about ample to take care of the limited demand, and while the market has held steady to strong, prices are practically unchanged from one week ago, while common and medium grades have advanced \$1 to \$2 cwt. at New York and Boston, and unchanged from a week ago at Philadelphia. The light offerings of cows have sold on a steady and unchanged market at New York to \$1 higher at Philadelphia, while at Boston the demand has been brisk and the upward movement on Monday was followed by further advances later in the week, closing prices being \$4 per cwt. higher than one week ago. Although the demand for bulls has been low the extremely light offerings, mostly bolognas, have held steady at Philadelphia at \$1 per cwt. higher than last week at Boston and New York. The moderate supply of kosher beef has held steady to strong, fores advancing during the week \$1 per cwt. at Boston, chucks and plates strong to \$1 higher at New York and Boston, hinds and ribs are steady and unchanged at New York.

With light and moderate receipts and improved demand a firm to stronger feeling developed on Monday and was followed by an upward movement at all markets later in the week, the greatest advance being shown at Philadelphia, where prices are unevenly \$3 to \$5 per cwt. higher than one week ago, \$1 to \$3 higher at Boston and \$2 to \$4 higher at New York, the greatest advance being for common and medium grades.

With mutton receipts light and demand just fair, a slight recovery from last week's low market has taken place at New York and Philadelphia, prices being \$1 to \$2 per cwt. higher and unchanged at Boston from last week's close.

The comparatively light offerings, mostly common and medium grades, have sold under a quiet and slow demand. After Monday's advance of \$2 per cwt. at Philadelphia and \$1 at Boston, the market remained dull and fairly steady for the balance of the week at all markets.

The market on pork cuts has responded to the more favorable weather conditions to a greater extent than any other class of fresh beef. A strong and upward movement developed with Monday's early trading with advance for the week on loins of \$1 per cwt. at Boston, unevenly \$1 to \$5 at New York, \$2 higher at Philadelphia, light loins being in greatest demand and showing the most advance. Other pork cuts are \$1 to \$2 higher than a week ago, except at Boston.

New York is closing steady on all classes, with a firm under tone, a general clearance will be made. Boston is closing fairly steady on beef, lamb and pork firm, mutton and veal weak. There will be an early clearance on all classes. Philadelphia is closing steady to firm on beef, lamb and veal, mutton steady, pork dull. All but a few late arriving cars and a small amount of pork will clean up.

## For Sale or Will Lease Retail Food Store

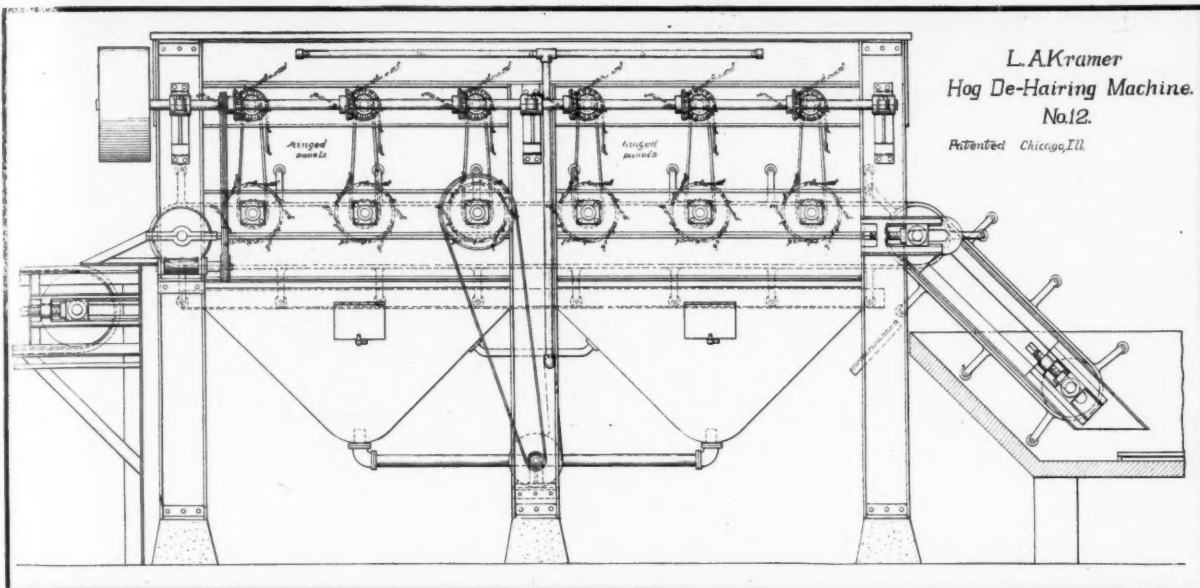
Which has for the past ten years occupied one three-story building 30' front, 45' deep, with two large show windows on first floor. Said business is located on the best street in the city, next door to a large department store in a large manufacturing city, 150 miles from New York City.

Business is now being successfully conducted by the owner, doing a strictly cash-and-carry business, selling meats, provisions, groceries and vegetables.

Building is equipped throughout with new strictly up-to-date fixtures and machinery, including 4-ton ice machine, 3 large ice boxes, 1 freezing room, 40' refrigerated glass meat counter, large covered grocery counter, up-to-date fruit and vegetable counter, 5 electric computing scales, 1 U. S. slicing machine, five electric lights throughout entire building. Running hot and cold water on first and second floors. Fully equipped bologna factory on second floor, storage room on third floor.

Reason for selling: present owner going into other business. Will sell building, stock, machinery and fixtures, or will lease building and sell stock, machinery and fixtures, or will lease building, machinery and fixtures, present owner removing stock if lessee so desires.

Occupancy can be had Oct. 1st. if desired. Only financially responsible parties considered. Address F. S. 614, care The National Provisioner, Old Colony Bldg., Chicago, Ill.



## Every Requirement for a Perfect Hog Scraper is Engineered and Built into this Machine

*Jacob Dold Packing Co., Buffalo, N. Y., have bought one of these No. 12 Machines, 600 Hogs per hour capacity, for their new hog killing house.*

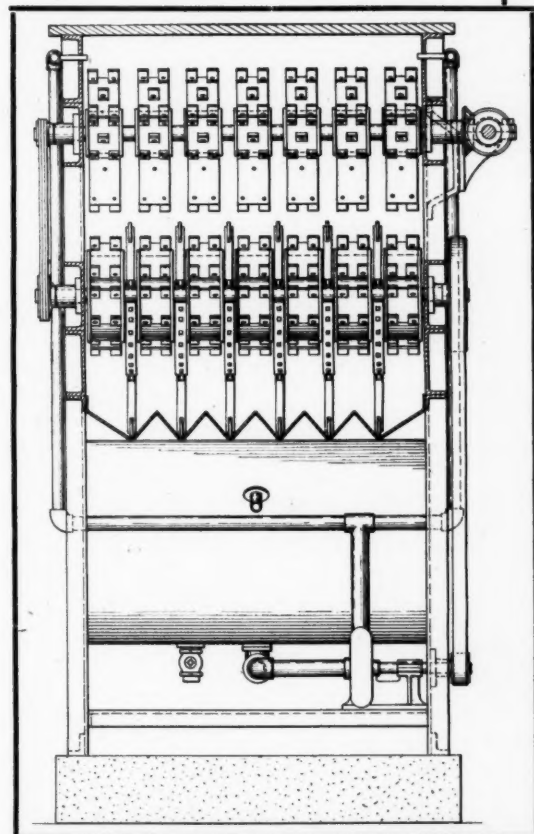
Deciding factors were a **Timed** and **Positive Hog Conveyor** thru the machine, using **No Hooks** or **Levers** nor depending on Gravity for Delivery.

All bearings are on the outside and accessible.

Hinged side panels permitting easy access to interior of machine.

Short, snappy scrapers that perfectly dehair and clean all sizes and kinds of hogs.

**Economy** of **space**, **power** and **operating** expense.



**BUILT IN ALL SIZES—100 TO 1,000 HOGS PER HOUR**

U. S. Patents No. 1,249,776—No. 1,325,893—No. 1,336,524

**Hog Killing Floors Completely Equipped**

# L. A. KRAMER

5332 Hyde Park Boulevard

CHICAGO, ILLINOIS



# NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, ordinary to good.....	9.50@16.00
Cows, common to good.....	2.50@ 8.50
Bulls.....	5.60@ 6.75
Heifers, fair to choice.....	8.50@11.35

## LIVE CALVES.

Calves, veals, com. to prime, per 100 lbs.....	15.00@21.00
Calves, veals, culis, per 100 lbs.....	12.00@15.00
Calves, skim milk, per 100 lbs.....	9.00@10.00

## LIVE SHEEP AND LAMBS.

Lambs, com. to good, 100 lbs.....	11.00@15.75
Sheep, wethers, per 100 lbs.....	8.50@ 9.50
Sheep, ewes, prime, per 100 lbs.....	5.00@ 8.50
Sheep, com. to good, per 100 lbs.....	5.00@ 6.50
Sheep, culis, per 100 lbs.....	@ 3.00

## LIVE HOGS.

Hogs, heavy.....	@16.00
Hogs, medium.....	@17.00
Hogs, 140 lbs.....	@17.00
Pigs.....	@16.00
Roughs.....	@13.00

## DRESSED BEEF.

### CITY DRESSED.

Choice, native, heavy.....	26 @27
Choice, native, light.....	28 @29
Native, common to fair.....	22 @24

### WESTERN DRESSED BEEF.

Choice, native, heavy.....	@26
Choice, native, light.....	@26
Native, common to fair.....	@25
Choice, Western, heavy.....	@25
Choice, Western, light.....	@18
Common to fair, Texas.....	@17
Good to choice heifers.....	@26
Common to fair heifers.....	@23
Choice cows.....	@18
Common to fair cows.....	@14
Fresh Bologna bulls.....	13 1/2 @14 1/2

## BEEF CUTS.

	Western.	City
No. 1 ribs.....	@24	@34
No. 2 ribs.....	@26	@32
No. 3 ribs.....	@20 28	@30
No. 1 loins.....	@40	@43
No. 2 loins.....	@34	@41
No. 3 loins.....	@24	@36
No. 1 hinds and ribs.....	25 @36	33 @38
No. 2 hinds and ribs.....	31 @32	30 @32
No. 3 hinds and ribs.....	28 @30	27 @29
No. 1 rounds.....	@27	@27
No. 2 rounds.....	@22	@25
No. 3 rounds.....	@17	@24
No. 1 chucks.....	@20	@22
No. 2 chucks.....	@16	@20
No. 3 chucks.....	@12	16 @18

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb.....	@32
Veals, country dressed, per lb.....	@30
Western calves, choice.....	@28
Western calves, fair to good.....	@24
Grassers and buttermilks.....	17 @20

## DRESSED HOGS.

Hogs, heavy.....	@23%
Hogs, 180 lbs.....	@23 1/2
Hogs, 160 lbs.....	@23%
Hogs, 140 lbs.....	@24 1/2
Pigs.....	@24 1/2

## DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	31 @32
Lambs, choice.....	30 @31
Sheep, choice.....	17 @18
Sheep, medium to good.....	16 @17
Sheep, culis.....	11 @12

## PROVISIONS.

### (Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	36 @37
Smoked hams, 12@14 lbs. avg.....	36 @37
Smoked picnics, light.....	23 @24
Smoked picnics, heavy.....	21 @22
Smoked shoulders.....	23 @24
Smoked beef tongue, per lb.....	48 @52
Smoked bacon (rib in).....	35 @36
Dried beef pots.....	48 @52
Pickled bellies, heavy.....	28 @30

## FRESH PORK CUTS.

Fresh pork loins, city.....	30 @40
Frozen pork loins.....	28 @37
Fresh pork tenderloins.....	@60
Frozen pork tenderloins.....	@60
Shoulders, city.....	@25
Shoulders, Western.....	@24
Butts, regular, fresh, city.....	@25
Butts, regular, frozen.....	@28
Butts, boneless, frozen.....	@29
Fresh hams, city.....	@33
Fresh picnic hams, Western.....	@23

## BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 10 pcs.....	135.00@150.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	125.00@140.00
Black hooft, per ton.....	85.00@ 95.00
Striped hooft, per ton.....	85.00@ 95.00
White hooft, per ton.....	125.00@135.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	150.00@160.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	250.00@300.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	200.00@225.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	125.00@175.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues, L. C., trim'd.....	@42c.	a pound
Fresh steer tongues, untrimmed.....	@32c.	a pound
Fresh cut tongues.....	@30c.	a pound
Calves heads, scalded.....	@70c.	a piece
Sweetbreads, veal.....	@100c.	a pair
Sweetbreads, beef.....	@60c.	a pound
Beef kidneys.....	@18c.	a pound
Mutton kidneys.....	@5c.	each
Livers, beef.....	@15c.	a pound
Oxtails.....	@10c.	a pound
Rolls, beef.....	@70c.	a pound
Tenderloin beef, Western.....	@65c.	a pound
Lamb's fries.....	@12c.	a pair
Extra lean pork trimmings.....	@25c.	a pound

## BUTCHER'S FAT.

Ordinary shop fat.....	3 1/2
Suet, fresh and heavy.....	7
Shop bones, per cwt.....	25

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@.....
Sheep, imp., medium wide, per bundle.....	@2.00
Sheep, imp., medium, per bundle.....	@1.55
Sheep, imp., narrow, per bundle.....	@.95
Hog, free of salt, tcs. or blis., per lb., f. o. b. New York.....	@1.40
Hog, extra narrow, selected, per lb.....	@1.75
Hog middles.....	@26
Hog bungs.....	@18
Hog bungs, export.....	@27
Beef rounds, domestic, per set, f. o. b. New York.....	@22
Beef rounds, export, per set, f. o. b. New York.....	@28
Beef bungs, f. o. b. New York.....	@24
Beef middles, per set, f. o. b. New York.....	@40
Beef, weasands, No. 1s, each.....	@10
Beef bladders, small, per doz.....	@1.25
Beef weasands, No. 2s, each.....	@ 4

## SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	25	14
Pepper, Sing., black.....	14	17
Pepper, red.....	27	31
Allspice.....	10	13
Cinnamon.....	20	24
Coriander.....	4 1/2	7
Cloves.....	38	43
Ginger.....	20	23
Mace.....	42	47

## CURING MATERIALS.

Refined saltpetre, granulated, blis.....	@14
Refined saltpetre, small crystal, blis.....	@15
Double refined nitrate of soda, gran., f.o.b. N. Y., carloads, blis. or sacks.....	@ 5%
Double refined nitrate of soda, gran., less than carloads.....	@ 6
Double refined nitrate of soda, crystals, carloads.....	@ 6 1/2
Double refined nitrate of soda, crystals, less than carloads.....	@ 6%
Double refined nitrate of soda and saltpetre in kegs, 100 to 130 lbs. net, 1c over above prices.	

## GREEN CALFSKINS.

No. 1 skins.....	@.28
No. 2 skins.....	@.26
No. 3 skins.....	@.10
Branded skins.....	@.18
Ticky skins.....	@.18
No. 1 B. M. skins.....	@.26
No. 2 B. M. skins.....	@.24
No. 1, 9 1/2 @12 1/2 lbs.....	@ 3.25
No. 2, 9 1/2 @12 1/2 lbs.....	@ 3.05
No. 1 B. M., 9 1/2 @12 lbs.....	@ 3.05
No. 2 B. M., 9 1/2 @12 1/2 lbs.....	@ 2.85
Branded skins, 9 1/2 @12 1/2 lbs.....	@ 2.10

Ticky skins, 9 1/2 @12 lbs.....	@2.10
No. 1, 12 1/2 @14 lbs.....	@ 4.00
No. 2, 12 1/2 @14 lbs.....	@ 3.75
No. 1 B. M., 12 1/2 @14 lbs.....	@ 3.75
No. 2 B. M., 12 1/2 @14 lbs.....	@ 3.50
No. 1 kip, 14 @18 lbs.....	@ 4.25
No. 2 kips, 14 @18 lbs.....	@ 4.00
No. 1 B. M., 14 @18 lbs.....	@ 4.06
No. 2 B. M., 14 @18 lbs.....	@ 3.75
No. 1 heavy kips, 18 lbs. and over.....	@ 4.75
No. 2 heavy kips, 18 lbs. and over.....	@ 4.50
Branded kips.....	@ 3.50
Heavy branded kips.....	@ 3.50
Ticky kips.....	@ 3.00
Heavy ticky kips.....	@ 3.50

All skins must have tall bone cut.

## DRESSED POULTRY.

### FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 lbs. and over to dozen, lb.....	@42
Western, 48 to 56 lbs. to dozen, lb.....	@40
Western, 43 to 47 lbs. to dozen, lb.....	@38
Western, 38 to 42 lbs. to dozen, lb.....	@36
Western, 30 to 35 lbs. to dozen, lb.....	@33
Western, under 30 lbs. to dozen, lb.....	@30
Fowls—Fresh—dry packed, corn fed—12 to box.	
W'n, 60 lbs. and over to dozen, lb.....	@41
Western, 48 to 56 lbs. to dozen, lb.....	@39
Western, 43 to 47 lbs. to dozen, lb.....	@37
Western, 38 to 42 lbs. to dozen, lb.....	@35
Western, 30 to 35 lbs. to dozen, lb.....	@32
Western, under 30 lbs. to dozen, lb.....	@29

Fowls—Fresh—Iced—Barrels.	
Western, dry picked, 5 lbs. and over, lb.....	@40
Western, dry picked, 4 1/2 lbs. each, lb.....	@39
Western, dry picked, 4 lbs. each, lb.....	@38
Western, dry picked, 3 1/2 lbs. each, lb.....	@35
W'n, dry picked, 3 lbs. and under, lb.....	@29
Old Cocks—Fresh—dry packed—boxes or blis.	
Western, dry picked, dry packed, lb.....	@27
Western, scalded.....	@26

Ducks—	
Long Island, spring, lb.....	@36
Squabs—	
Prime, white, 10 lbs. to doz., doz.....	@9.00
Prime, white, 9 lbs. to doz., doz.....	@8.00
Prime, white, 8 lbs. to doz., doz.....	@7.00
Prime, white, 7 lbs. to doz., doz.....	5.50@6.00
Prime, white, 6 to 6 1/2 lbs. to doz.....	4.25@4.50
Dark, per dozen.....	3.50@
Culls, per dozen.....	1.50@2.00

## LIVE POULTRY.

Fowls, colored, via express.....	@38
Broilers, colored and mixed, via express.....	@27
Broilers, white leghorn, via express.....	@38
Old roosters, via freight.....	@25
Turkeys, via freight.....	@35
Ducks, Western, via freight.....	@28
Geese, Southern and Southwest'n, via freight.....	@25
Pigeons, per pair, via freight or express.....	@45
Guineas, per pair.....	@1.40

## BUTTER.

Creamery (92 score).....	@56 1/2
Creamery (higher scoring lots).....	50 1/2 @60 1/2
Creamery, firsts.....	@57
Creamery, seconds.....	@53
Creamery, lower grades.....	@48

## EGGS.

Fresh gathered, extras, per dozen.....	@60
Fresh gathered, extra firsts.....	@57
Fresh gathered, firsts.....	@54
Fresh gathered, seconds.....	@49
Fresh gath. checks, fair to choice, dry.....	@38
Fresh gathered dirties, No. 1.....	@42

## FERTILIZER MARKETS.

### BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per ton.....	@53.00
Bone meal, raw, per ton.....	@55.00
Dried blood, high grade.....	@ 7.75
Nitrate of soda—spot.....	3.85@ 3.90
Bone black, discard, sugar house del. New York.....	nom. @6.00
Ground tankage, N. Y., 9 to 12 per cent ammonia.....	7.40 and 10c
Garbage tankage.....	@10.50
Fish scrap, dried, 11 per cent ammonia and 15 per cent bone phosphate, delivered, Baltimore.....	7.50 and 10c
Foreign fish guano, testing 13@14 per cent ammonia and about 10 per cent B. Phos.	
Lime.....	7.50 and 10c
Wet, acidulated, 7 per cent ammonia per ton, f.o.b. factory (35c. per unit available phos. acid).....	—
Sulphate ammonia, for shipment, per 100 lbs. guar., 25 per cent.....	@ 4.75
Sulphate ammonia, for shipment, per 100 25 per cent.....	@ 4.75

